

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Craig Hall		DATE 2-27-07
ADDRESS 1400 W 3 rd Ave, Chico		RECHECK DATE 48 hours
OWNER/OPERATOR		SITE # 2063
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 48 hours
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		x	Front Prep/ Buffet Line 1, 18- Air temperature in glass display refrigerator 45° F at time of inspection—adjust refrigerator as needed so as to maintain potentially hazardous foods at 41° F or less. 2- Sliced ham (130° F), oatmeal (160° F) in hot holding units at buffet line. Routinely check temperatures of hot held foods at buffet line with probe thermometers. Note: Food temperatures 40° F at time of inspection. 9- No sneeze guards over self-serve soup wells at buffet line. 11- Sneeze missing thermometer in pizza prep refrigerator (37° F). 14- Sweatshirts observed on counter near prep refrigerator, also in cabinet near prep refrigerator. 29, 19- Clean/ organize items stored on shelves in cabinets (single use utensils, misc. items, etc) so as to facilitate cleaning. Note: Containers of food observed double binned in top of refrigerator near handsink—do not double bin foods.
2	Cooking/Reheating		x	
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display		x	
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits		x	
15	Wash/sanitize			
16	Utensil Sink			Kitchen 3- Use probe thermometer to check temperature of cooked, cooling foods and verify that cooling procedure (using ice baths) cools foods rapidly. 8, 29- Some boxes of food stored on floor in walk-in cooler. Provide additional metal storage shelving in walk-in freezer. 13- Obtain brush for cleaning cutting gloves. Wash, rinse and then sanitize cutting gloves in utensil sink rather than washing gloves in dishwasher. 14- Sweatshirt observed hanging on shelf near oven. 17- Water temperature in power rinse and final rinse cycles of dishwasher fluctuates. Water temperature in power rinse 150°- 162° F (160°- 190° F required); final rinse 140°- 170° F (180°- 190° F required) at time of inspection. Repair dishwasher—booster heater reportedly has been ordered. 22- Some spray bottles of chemicals observed hanging on shelf near containers of food. 31- Repair peeling area of ceiling near ceiling vent in dishwashing room. Storeroom 8- Plastic glasses observed in bulk bin of flour and sugar—provide handled scoops. 34- Replace missing cover on overhead light. Self-serve Counter/ Dining Room 11- Replace broken thermometer in juice refrigerator (38° F) and missing thermometer in cream cheese refrigerator (38° F). 18- Clean beverage dispensers, around nozzles, of residues/ sticky syrup. C- Store 11- Provide thermometers in freezers (9° F) and display refrigerators (36° F). Philippe Rorive passed Serv Safe exam on 3-7-06.
17	Dishwasher	x		
18	Equipment		x	
19	Utensils		x	
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

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