

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

<b>DBA/NAME</b> Craig Hall		<b>DATE</b> 5-20-09	
<b>ADDRESS</b> 1400 W 2 <sup>nd</sup> St, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2063	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the California Retail Food code sections and general requirements that correspond to each violation listed below

In = In Compliance    N/O = Not Observed    N/A = Not Applicable    OUT = Out of Compliance    COS = Corrected On-Site    MAJ = Major Violation																		
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 3-7-11						x			12. Proper procedures followed for returned and reservice of food						
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																		
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized					x	
x			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>									
			4. Proper eating, tasting, drinking or tobacco use					x	x			15. Food obtained from approved source						
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed						
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations						
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																		
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan						
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods						
x			9. Proper cooling methods						<b>WATER &amp; WASTE WATER</b>									
x			10. Proper cooking time & temperatures						x			21. Hot and cold water available						
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed						
<b>VERMIN</b>																		
									x			23. No rodents, insects, birds, or animals						
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>									<b>OUT</b>	
24. Person in charge present and performs duties												38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints												39. Thermometers provided and accurate					x	
25. Personal cleanliness and hair restraints												40. Wiping cloths: properly used and stored					x	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>																		
26. Approved thawing methods used, frozen food maintained frozen.								x				41. Plumbing: Plumbing in good repair, proper backflow devices					x	
27. Food separated and protected												42. Garbage and refuse properly disposed; facilities maintained						
28. Fruits and vegetables washed as required.												43. Toilet facilities: properly constructed, supplied, cleaned						
29. Toxic substances properly identified, stored, used								x				44. Premises; personal/cleaning items; vermin-proofing					x	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>																		
30. Food properly stored; food storage containers identified								x				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					x	
31. Consumer self-service facilities properly constructed and maintained								x				46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented								x				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>																		
33. Nonfood contact surfaces clean and in good repair.												47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								x				48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								x				49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used								x				50. Impoundment of unsanitary equipment or food						
37. Vending machines												51. Permit Suspension						
												52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Front Buffet Area/ Self-Serve Counter

- 7, 35- Food temperatures (garden burger, turkey pattie) in top, left side of drawer refrigerator 45° F, food temperatures on right side of drawer refrigerator 37°- 40° F—refrigeration repair person contacted and made service call during inspection.
- 14, 35- Rinse mixing chambers of self-serve cappuccino machine at least every 4 hours rather than just cleaning machine at the end of the day.
- 14, 36- Knives (one used knife) stored in between prep refrigerator (behind cookline) and counter; knives stored on cloth towels on prep refrigerators at pizza prep and sandwich prep areas. Provide easily cleanable knife rack(s) for storage of knives.
- 31- No sneeze guard observed over container of self-serve peanut butter (near toaster) or containers of soft-serve ice cream toppings at self-serve counter or over tray of cookies near sandwich prep refrigerator.
- 39- a) Obtain digital probe thermometers for checking temperatures of thin foods (like hamburgers). Dial-type probe thermometers available at time of inspection.
- b) Replace missing thermometer in pizza prep refrigerator (39°F)
- 40- Used cleaning rags observed on counter, pizza oven. Containers of sanitizer provided for cleaning rags during inspection.

Kitchen

- 4- No lids observed on employees' drink glasses.
- 26- Box of frozen French fry potatoes observed thawing on counter.
- 29- Drink glass observed in laundry soap bucket in dishwasher room.
- 30- Some cardboard boxes of food observed on floor in walk-in freezer—provide dunnage racks, additional shelving as needed.
- 32- Two unlabeled spray bottles –appear to be cooking oil, observed on shelves in kitchen.
- 34- No sanitizer detected in rinse cycle of dishwasher—dishwasher repair person contacted and made service call during inspection—sanitizer available in rinse cycle of dishwasher prior to end of inspection.
- 35- Clean utensil drawers at prep tables of some food debris and dust accumulation. Clean major equipment (ice machine, ice cream freezer, mixer body, etc) of some food residues, etc.
- 41- Repair leaking water line to garbage disposal in dishwashing room—replacement garbage disposal reportedly on order at this time.
- 44- Some employee personal items (sweat shirts, sun glasses) observed hanging on shelves, on prep counter.
- 45- a) Refinish worn/ peeling area of wall and ceiling in food storeroom.
- b) Clean floors and lower walls, in hard to reach areas of dried residues and some misc. debris, etc.