

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

DBA/NAME Craig Hall		DATE 7-9-08	
ADDRESS 1400 W 3 rd St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2063	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the 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				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date __3-7-11__				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures			x	WATER & WASTE WATER						
x			11. Proper reheating procedures for hot holding							21. Hot and cold water available	x	x	x
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						
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							44. Premises; personal/cleaning items; vermin-proofing						
FOOD STORAGE/ DISPLAY/ SERVICE													
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	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS													
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							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/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONSFront Buffet Area/ Self-Serve Counter

10- Food handlers reportedly not using probe thermometers to check final temperature of cooked foods (ie: hamburgers) at cookline in buffet area. Note: No foods being cooked in this area at time of inspection.

31- No sneeze guard observed over large container of self-serve peanut butter at self-serve counter (peanut butter container near toaster).

32- No ingredient lists/ labels observed on self-serve cereal dispensers.

35- Clean beverage dispensers, around nozzles, of some sticky residues.

38- Replace missing grate at return air plenum, near hood at buffet area cookline.

Kitchen

21- Hot water 78° F at beginning of inspection. Hot water boiler checked/ reset during inspection—hot water 120° F at utensil sink faucet prior to end of inspection.

30- Some cardboard boxes of food observed on floor in walk-in freezer.

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 adjusted during inspection; sanitizer available in rinse cycle of dishwasher prior to end of inspection. Use test papers to check sanitizer level in rinse cycle of dishwasher when/ after changing sanitizer bucket. Note: Dishwasher not being used during inspection—breakfast and dinner only reportedly being served during the summer session.

35- a) Clean utensil drawers at prep tables of some food debris and dust accumulation. Clean ice machine, inside top area, of some mold. Defrost ice cream freezer in storage area. Remove cloth towel, hanging from ansul system in hood at main cookline.

38- Replace missing / loose light covers on lights in storeroom, kitchen and dishwashing room.

45- a) Replace missing trim strip on corner of wall (to seal gap) between entry way/ door and end of main cookline in kitchen. Refinish worn/ peeling area of ceiling near air duct in ceiling in dishwashing room.

b) Clean floors and lower walls, in hard to reach areas of dried residues and some misc. debris, etc.

Note: New trowelled epoxy floor reportedly being installed in kitchen in the next few weeks.