

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

<b>DBA/NAME</b> Mr. Pickles		<b>DATE</b> 11/5/08
<b>ADDRESS</b> 1354 East Avenue, Chico, CA 95926		<b>RECHECK DATE</b> 1+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2068
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 2	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date 12/19/11				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized		√	√
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
√			7. Proper hot and cold holding temperatures						√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			√	<b>WATER &amp; WASTE WATER</b>						
		√	10. Proper cooking time & temperatures							21. Hot and cold water available		√	√
			11. Proper reheating procedures for hot holding			√	<b>LIQUID WASTE DISPOSAL</b>						
							√			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							√			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use						
24. Person in charge present and performs duties							39. Thermometers provided and accurate						
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension						
37. Vending machines							52. Other						

<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>		
Reinspection fees will be charged for all subsequent reinspection 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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>  <b>RECEIVED BY:</b>  Page 1 of 2

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 9- Observed soup (135°F) in unplugged hot holding "server". Reported soup is left in unit until room temperature and then placed in refrigerator. Discontinue cooling soup at room temperature. Place soup in uncovered, shallow container (at depth of 2 inches or less) and place immediately in refrigerator until 41°F or below.
- 11- Reported soup that has been hot held and cooled is reheated next day in "server". Obtain "heat and serve" unit or reheat soups in microwave (to minimum 165°F) before placing in "server".
- 14- a) Observed sanitizer in third compartment of utensil sink at 50ppm. Maintain sanitizer at 100ppm whenever third compartment is filled.
  - b) Observed food handler cleaning utensils at utensil sink dry utensils with cloth towel. All utensils shall be air dried.
  - c) Observed water in first compartment of utensil sink at 99°F. Maintain wash water at 110°F or above whenever wash basin is filled.
  - d) Observed food handler cleaning utensils at utensil sink with no visible soap in basin. Discard water/add soap when soap dissipates.
- 21- Observed hot water at utensil sink faucet to be 105°F after running water for several minutes. Provide minimum 120°F water at faucet within 30 seconds.
- 30- Observed bread rolls stored in containers lined with cloth towels. Remove towels. Store foods on nonabsorbent, easily cleanable surfaces.
- 39- No probe thermometer available for checking hot holding temperature of soup. Provide.