

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

<b>DBA/NAME Jack's Restaurant</b>		<b>DATE 7-27-09</b>
<b>ADDRESS 540 Main St, Chico</b>		<b>RECHECK DATE 4 days</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2083</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 1 day</b>
<b>INVENTORY TYPE 16F- 25</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</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: 8-21-12						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									13. Food in good condition, safe and unadulterated				
x			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized			x	
			4. Proper eating, tasting, drinking or tobacco use					x	x			<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>				
			5. Hands clean and properly washed; gloves used properly				x	x			x	15. Food obtained from approved source				
			6. Adequate handwashing facilities supplied & accessible					x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																
			7. Proper hot and cold holding temperatures				x	x			x	17. Compliance with Gulf Oyster Regulations				
		x	8. Time as a public health control: Proper procedures & records								x	18. Compliance with variance, specialized process, & HACCP Plan				
			9. Proper cooling methods				x	x			x	19. Consumer advisory provided for raw or undercooked foods				
			10. Proper cooking time & temperatures				x	x			x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered				
x			11. Proper reheating procedures for hot holding						x			<b>WATER &amp; WASTE WATER</b>				
									x			21. Hot and cold water available				
									x			22. Sewage and wastewater properly disposed				
<b>VERMIN</b>																
									x			23. No rodents, insects, birds, or animals				
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								OUT								OUT
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							x
25. Personal cleanliness and hair restraints									40. Wiping cloths: properly used and stored							x
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>									<b>PHYSICAL FACILITIES</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									44. Premises; personal/cleaning items; vermin-proofing							x
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>									<b>PERMANENT FOOD FACILITIES</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									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.								x	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								x	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used								x	51. Permit Suspension							
37. Vending machines									52. Other							x

**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.**

**RECEIVED BY: mailed/ faxed**

Page 1 of 2

## OBSERVATIONS AND CORRECTIVE ACTIONS

Cookline

- 4- No lid observed on employee's drink glass.
- 5- Food handler briefly observed washing hands at handsink. Develop a written handwashing policy for food handlers.
- 6- Bucket of water observed in/ obstructing handsink at beginning of inspection (removed during inspection).
- 7- Gravy (115° F) on stove (heat turned off)—gravy discarded during inspection. Bags of French fries stored on counter at cookline. Container of whole, shell eggs observed in top of prep refrigerator—eggs stacked up above refrigerated part of container—do not stack eggs so high in container so that eggs are maintained at 41° F or less.
- 7, 35- Prep refrigerator air temperature 53° F in lower area, 60° F in top, insert area (cut melon 52° F in container in top of prep refrigerator)—repair refrigerator as needed so as to maintain all potentially hazardous foods at 41° F or less. Refrigeration repair person reportedly expected for service call occurring today.
- 9- Cooked bacon/ sausage (52° F), diced ham (48° F), diced tomatoes (48° F, 60° F—reportedly cut just prior to inspection) in refrigerator at cookline—ham and tomatoes placed into walk-in cooler during inspection. Prechill cooked bacon and sausage, also diced ham and tomatoes in walk-in cooler prior to placing in refrigerator at cookline for cold storage.
- 10- Food handler observed not checking final temperature of cooked hamburger (digital probe thermometer available).
- 14, 5, 40- A few used cleaning rags observed on prep refrigerator cutting board also on counter at grill. Food handler observed wiping hands on used cleaning rag (rather than washing hands at hand sink); also observed wiping utensils with used cleaning rag.
- 26- Box of bagged, frozen hash browns observed on floor at cookline—reportedly thawing. Box placed into walk-in cooler during inspection.
- 35- a) Clean out/ refinish rusted area of utensil drawer near steam table.
- b) Clean shelves and major equipment, in hard to reach areas, of greasy residues and some food debris. Remove duct tape on countertop near prep refrigerator.
- c) Replace missing handles on stove. Replace missing door threshold at prep refrigerator doors.
- 36- Knives stored in various locations at cookline—provide an easily cleanable, NSF approved knife rack for knife storage.
- 39- Replace missing thermometer in prep refrigerator and hard to read thermometer in under-grill refrigerator.
- 45- Replace broken floor tiles and eroded grout at cookline.

Back Prep/ Dishwashing Area

- 9- Container of covered, cooked rice (66° F) observed in walk-in cooler. Leave cooked, cooling foods uncovered until cold, use probe thermometer to check food temperature before covering.
- 14- Some food debris observed on slicers stored on shelf.
- 35- a) Clean major equipment of misc. food debris/ residues. Clean walk-in cooler shelves of some food debris.
- b) Replace domestic microwave oven. Replace chest-type domestic freezer (door panel/ insulation is loose)—replacement shall be an upright, reach-in type freezer.
- c) Replace ripped door seal on ice machine.
- 36- Ice scoop and step stool stored directly on top of ice machine. Knives stored between wall and shelf, near dishwasher—provide easily cleanable, NSF approved knife rack if needed.
- 38- Replace burnt out and missing overhead lights in back prep area. Replace missing covers and end caps on overhead lights in back prep area and walk-in freezer.
- 44- a) Seal up gap below back, exterior door. Exterior door left open at time of inspection.
- b) Provide a mop hanger for air drying/ storage of mops in between use.
- 45- a) Clean floor, in hard to reach area; also lower walls, of misc. residues, etc. Clean ceiling, around ceiling vent, of dust accumulation.
- b) RegROUT floor, where grout has eroded out more than 1/8 inch in between floor tiles. Replace broken/ cracked floor tiles.

Storerooms

- 30- a) Replace missing lids on some bulk food containers. Opened bulk bag of beans observed on shelf in storeroom.
- b) Container of flour/ breadings observed on shelf in storeroom. Use only enough breadings mix for one meal period (2 hours)—discard leftover breadings mix.
- 35- Replace ripped door seals on 2-door storage freezer near storeroom. Defrost freezer where needed. Replace damaged beverage box rack.
- 38- Replace missing covers and end caps on overhead lights.
- 41- Repair leaking faucet at janitorial sink/ basin.
- 44- Clean up/ organize items stored in small storeroom near back door.
- 52- Chain up carbon dioxide canisters to a stationary object.

Front Counter Area

- 33- Clean cabinet shelves of some food debris.
- 35- Rinse mixing chambers of cappuccino machine every 4 hours as well as cleaning mixing chambers of machine at the end of the day.
- 36- Observed utensil in dipper well (near salad refrigerator) with dipper well turned off—leave dipper well water running when in use.
- 39- Replace missing thermometers in undercounter refrigerator near ice cream freezer and in refrigerated pie cases.
- Note: At change of ownership or if there is a menu change an NSF approved 3-compartment utensil sink with dual integral drainboards will be required. Utensil sink compartments shall be large enough for the largest utensil to be washed.