

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

DBA/NAME Jack's Restaurant		DATE 8-3-09
ADDRESS 540 Main St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2083
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 25	SERVICE 03	CORRECT MINOR VIOLATIONS BY:

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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:									12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES								APPROVED SOURCE & SPECIAL PROCEDURES							
			2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated			
			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized			
			4. Proper eating, tasting, drinking or tobacco use									15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly									16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible									17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS								WATER & WASTE WATER							
x			7. Proper hot and cold holding temperatures									18. Compliance with variance, specialized process, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records									19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods									20. Licensed health care facilities/ public & private schools: prohibited foods not offered			
	x		10. Proper cooking time & temperatures									21. Hot and cold water available			
			11. Proper reheating procedures for hot holding									22. Sewage and wastewater properly disposed			
								VERMIN							
												23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS								OUT							
			24. Person in charge present and performs duties									38. Adequate ventilation and lighting: designated areas, use			OUT
			25. Personal cleanliness and hair restraints									39. Thermometers provided and accurate			
			26. Approved thawing methods used, frozen food maintained frozen.									40. Wiping cloths: properly used and stored			
GENERAL FOOD SAFETY REQUIREMENTS								PHYSICAL FACILITIES							
			27. Food separated and protected									41. Plumbing: Plumbing in good repair, proper backflow devices			
			28. Fruits and vegetables washed as required.									42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used									43. Toilet facilities: properly constructed, supplied, cleaned			
			30. Food properly stored; food storage containers identified									44. Premises; personal/cleaning items: vermin-proofing			
			31. Consumer self-service facilities properly constructed and maintained									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			32. Food properly labeled & honestly presented									46. No unapproved private homes/ living or sleeping quarters			
FOOD STORAGE/ DISPLAY/ SERVICE								PERMANENT FOOD FACILITIES							
			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									48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity									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:

Prep refrigerator at cookline repaired—food temperatures 41° F at time of inspection.

No raw meat foods being cooked at time of inspection.

See full inspection report of 7-27-09 for other items to be corrected.

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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www.buttecounty.net/publichealth/

R.E.H.S.

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