

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Jack's Restaurant		<b>DATE</b> 11-22-06
<b>ADDRESS</b> 540 Main Street, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2083
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 1 day
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		x	<b>Cook Line</b> 1, 18- a) Observed whole, shell eggs (47°-52°F) stored in container above top of prep refrigerator—do not overload container so eggs are stored at ambient room temperature (above refrigerator level). Some eggs removed from container during inspection. b) Prep refrigerator air temperature 44° F in lower area (tuna salad 44°F), air temperature 42°F in top area (cut melon 42°F). Adjust refrigerator as needed to maintain potentially hazardous foods at 41°F or below. 8- Observed uncovered bucket of tortilla chips in cabinet. 18- a) Replace cut worn, discolored cutting board at prep refrigerator. b) Repair leaking condenser in refrigerator under grill. c) Clean/defrost 1-door freezer as needed. 22- Observed container of cleanser stored near bucket of tortilla chips in cabinet at end of cook line—remove. 24- Observed used wiping rags on prep table. No detectable sanitizer in sanitizer bucket. 29- Continue to clean hard to reach areas of shelves to remove food debris and residues. 31- Extend trim strip between grill and walk-in refrigerator (by glass doors) to seal gap. Clean floor in hard to reach area (under grills, refrigerators, counters, etc.) to remove food debris and residues.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags	x		
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

<input checked="" type="checkbox"/> <p style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>	<b>R.E.H.S.</b> <hr/> <b>RECEIVED BY:</b> <hr/> <p style="text-align: right;">Page 1 of 2</p>
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<b>INVENTORY TYPE</b> 16-25	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b>
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<b>Front Counter Area</b> 1, 18- a) Refrigerated case above espresso machine 50°F. Repair/adjust as needed. b) Provide container that properly fits down into prep refrigerator where Half and Half labeled "Keep Refrigerated" is stored. Keep containers of half and half down in refrigerated area rather than stacked up above the top level of the refrigerator. c) Repair leaking condenser in salad refrigerator. 11- Provide accurate thermometer at refrigerated pie case above ice cream freezer—thermometer registered 50°F, inspector's thermometer registered 41°F). 20- Observed utensils in dipper well by milkshake machine with dipper well turned off; leave on. 26- Observed blocked drain at sink by espresso machine; repaired during inspection. 29- Clean under beverage dispenser and cabinet under beverage dispenser to remove residues. Observed paper lining cabinet under garbage can; remove. Clean shelves and area around bus tubs to remove debris/residues.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
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39	Signs			
40	Other			

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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