

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Jack's Restaurant		DATE 9/26/06
ADDRESS 540 Main Street, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2083
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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		Cook Line 1- Observed cooked noodles in non-working part of steam table at 64°F (see VC&D). 1, 18- a) Observed whole, shell eggs (average temperature 70°F) stored in container above top of prep refrigerator—do not overload container so eggs are stored at ambient room temperature (above refrigerator level). Cut melon was at 47°F in top of prep refrigerator (air temperature 50°F). Observed meats and salads in prep refrigerator drawers at temperatures of 45°F-48°F (air temperature 48°F). Repair/adjust refrigerators as needed to maintain potentially hazardous foods at 41°F or below. b) Diced ham and link sausage at temperatures of 47°F-48°F in refrigerated drawers under grill. 2- Manager reports reheating leftovers and previously cooked foods for hot holding to temperatures of 140F-160F. 3- Manager reports cooking sausage for steam table in a.m. then placing in prep refrigerator to cool. Cool cooked foods (in shallow trays, depths not to exceed 2 inches) in the walk-in refrigerator prior to placing in the under-grill refrigerator. 8- Observed uncovered bucket of tortilla chips in cabinet; cover. 11- No digital probe thermometer available for checking food cooking or delivery temperatures. Provide thermometer for refrigerated drawer under grill. 14- Observed personal items (hat, cell phone, gum) stored on shelf next to food. 15- Manager reports cleaning cutting board on prep refrigerator every 2 hours with scrub sponge and bleach. Properly wash/rinse/sanitize cutting boards after each use or every 4 hours of continuous use. 18- Replace improperly installed filter in hood. Replace cut worn, discolored cutting board at prep refrigerator. Repair leaking condenser in refrigerator under grill. Observed partial part of egg carton used to stabilize drawer at prep refrigerator; remove egg carton and provide non-absorbent, easily cleanable metal bar/drawer divider to stabilize. Clean/defrost 1-door freezer as needed. 20- Observed miscellaneous items stored with utensils in drawer; remove. 22- Observed containers of cleanser next to utensils on shelf and 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. Observed towels used to stabilize cutting board at prep refrigerator; remove. 29- 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	x		
3	Cooling	x		
4	HACCP Plan			
5	Pure Food		x	
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		x	
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher	x		
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin		x	
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		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs		x	
40	Other		x	

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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785	R.E.H.S. <hr/> RECEIVED BY: <hr/> Page 1 of 3
--	---	---

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Jack's Restaurant		DATE 9/26/06
ADDRESS 540 Main Street, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2083
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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			Store Room 8- Observed open bags of cornstarch and rice; place in covered, food grade containers. Observed uncovered container of croutons; provide lid. 29- Observed cardboard being used to line shelf; remove. 31- Clean floor to remove food debris around legs of shelves in dry storage. Clean floor to remove debris/syrup residue under syrup boxes in beverage storage room. 34- Provide shatterproof covers on overhead lights above bulk food containers.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			Walk In Refrigerator 7- Observed cardboard box of raw produce stored on uncovered container of cooked, cut potatoes. Observed raw meat stored on bottom shelf next to produce. 8- Observed boxes of eggs stored directly on floor. 18- Observed pan used to catch water from leaking condenser; repair leak. Replace failing door seal on walk-in refrigerator. Back Prep Area 3- Manger reports procedure of boiling large pot of potatoes, draining water and then placing pot in walk-in refrigerator to cool. Properly cool foods in shallow, uncovered containers at depths not to exceed 2 inches. 3- Pre-chill cans of tuna before making tuna salad rather than using warm cans of tuna (from storeroom). 8- No label observed on ice bucket; label ice bucket "Ice Only". 15- Manager reports slicer cleaned with sanitizer (parts able to be removed go through dishwasher). Clean with hot, soapy water and rinse before spraying with sanitizer. Manager reports some employees leave cleaning of slicer until the day following use. Properly clean/sanitize immediately after each use, or every four hours if used continuously for the same types of food. Observed food debris on potato slicer; clean after each use. 17- No detectable sanitizer in dishwasher. Repair company called and problem fixed during inspection. Check sanitizer level daily with test papers. 18- Clean refrigerator to remove food debris/residues. Clean inside ice machine to remove residues. Clean mixer to remove accumulated food residue. 20- Observed ice scoop stored on top of ice machine. 21- Observed gap under back door; replace damaged door seal. Roof access door open during inspection; keep closed. Flies observed in kitchen during inspection.
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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.

<input type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785	R.E.H.S. <hr/> RECEIVED BY: <hr/> Page 2 of 3
---	---	--

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Jack's Restaurant		DATE 9/26/06
ADDRESS 540 Main Street, Chico, Ca, 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2083
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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			26- Observed leaking water at faucet and water line of can wash/janitorial basin; repair. Observed pan on floor to catch water under 1-compartment sink; repair leak. Observed leaking faucet at 2-compartment utensil sink and water pooled under sink; repair. Observed duct tape on sprayer near dishwasher and plastic bags tied on drain lines under pre-spray sink and dishwasher; remove and repair if leaking. 31- Clean walls, floor and ceiling to remove accumulated residues. Replace damaged, loose wall panel behind dishwasher. 40- Relocate step stool currently stored on top of refrigerator.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			Front Counter Area 1, 18- Refrigerated pie case above ice cream freezer at 52°F and refrigerated pie case above espresso machine at 51°F. Repair/adjust as needed. Provide container that properly fits into prep refrigerator where Half and Half labeled "Keep Refrigerated" is stored. Repair leaking condenser in salad refrigerator. 11- Provide thermometer at salad refrigerator (41°F during inspection). Replace thermometer at refrigerator under milkshake machine (reading 46°F, inspector's thermometer reads 41°F). 18- Clean beverage dispensers to remove residues. 20- Observed utensils in dipper well by milkshake machine with dipper well turned off; leave on. 22- Observed chemicals stored next to food in cabinet. 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. 31- Re-seal cabinet under beverage lid storage where FRP is separating. 39- Handwashing sign not posted in women's restroom.
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			Note: Telma Garcia passed Serv Safe exam 10/26/04.
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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.

<input type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
---	---

R.E.H.S.
RECEIVED BY:
Page 3 of 3