

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

DBA/NAME <i>Jack's Restaurant</i>	DATE <i>9-28-06</i>
ADDRESS <i>540 Main St, Chico</i>	RECHECK DATE
OWNER/OPERATOR	SITE # <i>2083</i>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <i>WF-25</i> SERVICE <i>03 TIME</i>	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <i>California Uniform Retail Food Facilities Law</i>	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	<i>Prep refrigerator air temperature 40°F in top area, mayonnaise (40°F), cut melon (48°F) in top area.</i>
2	Cooking/Reheating			
3	Cooling		X	
4	HACCP Plan			<i>3-prechill cut melon in walk-in cooler before placing in top of prep refrigerator (check temperature of melon with probe thermometer) rather than placing warm cut melon in top of prep refrigerator</i>
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			<i>X</i>
15	Wash/sanitize			
16	Utensil Sink			<i>1, 18 - Food temperatures in under grill drawer refrigerator: shredded potatoes (96°F) on left side, ham (49°F), chicken (44°F) in center, pooled eggs (40°F) on right side of prep refrigerator. Continue to adjust/repair undergrill drawer refrigerator as needed so as to maintain potentially hazardous foods at 41°F or less.</i>
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			<i>See inspection report of 9-26-06 for other items to be corrected.</i>
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Jenitorial 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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St  
P. O. Box 5364  
Chico, CA 95927  
(530) 891-2727  
FAX (530) 895-6512

7 County Center Dr  
Oroville, CA 95965  
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R.E.H.S.

*K. Shaw*

RECEIVED BY:

*[Signature]*

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