

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

<b>DBA/NAME</b> 5 <sup>th</sup> St. Steakhouse		<b>DATE</b> 9-27-07
<b>ADDRESS</b> 345 W. 5 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b> 1 day
<b>OWNER/OPERATOR</b> Cold Pop LLC		<b>SITE #</b> 2084
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days

See reverse side for the 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				X			12. Proper procedures followed for returned and reserve of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>						
X			4. Proper eating, tasting, drinking or tobacco use				<b>FOOD FROM APPROVED SOURCES</b>						
			5. Hands clean and properly washed; gloves used properly			X	X			15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible							16. Shell stock with completed tags, in good condition, properly stored/displayed		X	X
<b>PREVENTING CONTAMINATION BY HANDS</b>										17. Compliance with Gulf Oyster Regulations		X	X
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
X			7. Proper hot and cold holding temperatures					X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		X	8. Time as a public health control: Proper procedures & records				<b>CONSUMER ADVISORY</b>						
			9. Proper cooling methods	X	X	X		X		19. Consumer advisory provided for raw or undercooked foods			
X			10. Proper cooking time & temperatures				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
	X		11. Proper reheating procedures for hot holding					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>SUPERVISION</b>							<b>WATER/HOT WATER</b>						
<b>OUT</b>							X			21. Hot and cold water available			
<b>24. Person in charge present and performs duties</b>							<b>LIQUID WASTE DISPOSAL</b>						
<b>PERSONAL CLEANLINESS</b>							X			22. Sewage and wastewater properly disposed			
<b>25. Personal cleanliness and hair restraints</b>							<b>VERMIN</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							X			23. No rodents, insects, birds, or animals			
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>OUT</b>						
<b>27. Food separated and protected</b>							<b>39. Thermometers provided and accurate</b>						
<b>28. Fruits and vegetables washed as required.</b>							<b>40. Wiping cloths: properly used and stored</b>						
<b>29. Toxic substances properly identified, stored, used</b>							<b>PHYSICAL FACILITIES</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
<b>30. Food properly stored; food storage containers identified</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
<b>32. Food properly labeled &amp; honestly presented</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>						
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>47. Signs posted; last inspection report available</b>						
<b>37. Vending machines</b>							<b>48. Plan review required for new or remodel construction</b>						
<b>38. Adequate ventilation and lighting; designated areas, use</b>							<b>49. Permits Available</b>						
							<b>50. Impoundment of unsanitary equipment or food</b>						
							<b>51. Permit Suspension</b>						
							<b>52. Other</b>						
							<b>NON-PERMANENT FOOD FACILITIES</b>						
							<b>53. Mobile food facilities</b>						
							<b>54. Temporary food facilities</b>						

Reinspection fees will be charged for all subsequent reinspection 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 indicated 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  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY:**

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