

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

DBA/NAME McDonald's		DATE 8/14/08
ADDRESS 655 Palmetto Avenue, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2113
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date 8/16/09				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		√	√
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			√		√		16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly					√		17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES			
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures		√	√		√		19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records					√		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	9. Proper cooling methods							WATER & WASTE WATER			
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
		√	11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL			
							√			22. Sewage and wastewater properly disposed			
							VERMIN						
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			√
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			√
			27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS							RECEIVED BY:						
			33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used			√				51. Permit Suspension			
			37. Vending machines							52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

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 indicted violations by the next scheduled time, call this office prior to the inspection day. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Observed uncovered employee drink cup sitting on slide top freezer by grill.
- 7- Observed liquid egg product, cooked eggs and bottled milk at 53°F in walk-in refrigerator (air temperature 55°F).
Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 14- No detectable sanitizer in dishwasher. Adjust/repair dishwasher to maintain sanitizer at minimum 50ppm.
- 35- Clean inside ice machine to remove black and tan residues.
- 36- Observed two ice scoops stored in ice machine with handles in ice.
- 38- Observed area around utensil sink/dishwasher to be dim. Replace missing light bulbs in light fixture.
- 40- Observed soiled wiping rags on several food contact surfaces throughout facility. Store wiping rags in container of approved sanitizer between uses. No detectable sanitizer in sanitizer bucket by grill. Provide.
- 41- Observed leak at mop sink faucet. Repair.
- 45- Observed missing/damaged floor tile at entry to walk-in freezer and gaps behind cove base tiles by door to walk-in freezer, walk-in refrigerator and under utensil sink. Repair. Clean wall under utensil sink to remove residues.