

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

DBA/NAME Russells' Restaurant		DATE 1-25-08	
ADDRESS 185 Cohasset Rd., Chico		RECHECK DATE	
OWNER/OPERATOR Salvador Sanchez & Sandra B. Avila		SITE # 2114	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-24	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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 reservice of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			X
			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			X				16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			X				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						
			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										38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL 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										PERMANENT FOOD FACILITIES			
			30. Food properly stored; food storage containers identified			X				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS										47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.			X				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			X				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:

SEE PAGE 2

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. **XX**

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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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Page 1 of 2

DBA/NAME Russell's Restaurant	DATE 1-25-08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed uncovered beverage stored on food rack shelf above uncovered pan of foods in kitchen.
- 5-** Observed cook wiping hands on soiled wiping rags, stored on prep cutting board(s) and on apron waistband. Observed cook handle raw chicken and perform other food related kitchen tasks before washing hands. Note: Handwashing among food handlers improved at time of reinspection.
- 14-** Observed soiled wiping rag stored atop prep cutting board(s). –Observed prep bowls and forks soiled with raw egg residue stored at cookline. –Observed soiled wiping rag stored on electric slicer.
- 30-** Observed bottles/containers of spices and vanilla stored on shelves at/directly above janitorial sink. Relocate away from sink to avoid splashing.
- 33-** Continue to clean countertops at wait stations under equipment (coffee machines, microwave, etc.) to remove some food and dusty residues. –Properly repair damaged shelf at main wait station storing beverage syrup boxes to facilitate cleaning. Observed counter and cabinet for ice bin at 'pie' wait station to be bowing/damaged.
- 35-** Continue to clean cookline equipment (microwave, grills, fryers), especially in hard-to-reach areas and (continue working on) sides, to remove food debris and greasy residues. –Remove domestic toaster oven stored atop microwave in kitchen. –Observed food rack in kitchen to be dusty/hard-to-clean and shelves covered with jaggedly cut FRP panels. –Clean hard-to-reach areas of electric slicer to remove some dried food residues.
- 45-** Continue to clean floors in hard-to-reach areas, especially at cookline, throughout facility to remove food debris, greasy residues and misc. trash.