

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

DBA/NAME Russell's		DATE 10-20-08	
ADDRESS 185 Cohasset Rd., Chico		RECHECK DATE 1+ days	
OWNER/OPERATOR		SITE # 2114	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-24	SERVICE 01	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			X		X		12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 2011				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X	
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			X		X		16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures		X	X			X	19. Consumer advisory provided for raw or undercooked foods				
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods			X	WATER							
			10. Proper cooking time & temperatures			X	X			21. Hot and cold water available				
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
						X				22. Sewage and wastewater properly disposed				
							VERMIN							
						X				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			X	
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			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							47. Signs posted; last inspection report available				
EQUIPMENT/ UTENSILS/ LINENS											48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.							49. Permits Available				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				50. Impoundment of unsanitary equipment or food				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				51. Permit Suspension				
			36. Equipment, utensils and linens: Properly stored and used			X				52. Other				
			37. Vending machines											

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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.

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(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** Minimal food safety knowledge among food handler(s) when food safety reviewed during inspection (i.e. proper hot/cold-holding temperatures and procedures, cooking temperatures, cooling procedures).
- 4-** Observed food handler drinking from uncovered beverage cup, stored atop food/utensil rack, at cookline.
- 7-** Observed cooked potentially hazardous foods (PHFs) stored at cookline at room temperature. Foods voluntarily discarded to trash during inspection, see VC&D. Observed cooked sausages 108°F hot-holding in hot-holding unit but not under heat source/lamps. Sausages voluntarily discarded to trash during inspection, see VC&D. Ensure cooked foods are properly hot-holding (i.e. on/under heat source, in hot-holding equipment).
- Observed 2½ flats of raw eggs 69-73°F, for short time period, stored at room temperature at cookline.
- 7, 35-** Observed PHFs (i.e. raw beef) stored in cookline refrigerated drawers to be 45-51°F. Adjust temperature of refrigerated drawers so foods are 41°F and below.
- 9-** Reported cooked foods are cooled in plastic containers and depths greater than 2-inches.
- 10, 39-** Final internal cooking temperatures of PHFs unknown by food handler(s) when asked during inspection. No probe thermometer available to check (internal) food temperatures during cooking/cooling/reheating/hot-cold holding.
- 14-** Observed some dried food debris on hard-to-reach areas of electric slicer, reportedly used to cook deli-type meats.
- Observed dried residues on milkshake spinners at wait station.
- 14, 34-** No sanitizer in dishwasher when checked (x2) with inspector's test strips. Reported service call would be placed for dishwasher and all utensils will be manually sanitized (bleach-water solution 30 seconds) in 2-compartment sink until dishwasher repair. Note: Dishwasher detergent and temperature OK when checked during inspection.
- 14, 40-** Observed a few damp/soiled wiping rags stored atop prep surfaces at cookline. No sanitizer in designated bucket stored at utensil washing area.
- 30-** Observed box of hash brown packages stored directly on floor at cookline.
- 35-** Clean underside of stand mixer to remove dried/greasy food residues.
- Replace damaged baffle to prep kitchen hood.
- Observed many damaged/hard-to-clean food pans/containers. Discard of damaged utensils to facilitate cleaning.
- Observed duct tape on wait station microwave. Clean counter under wait station equipment to remove accumulated dried food debris/residues.
- 36-** Observed utensils stored in plastic containers, and containers soiled with dried food residues.
- Observed ice scoop stored directly atop ice machine.
- 45-** Clean floors in hard-to-reach areas (i.e. in corners, under equipment/shelving) to remove food debris and misc. food residues. Observed some loose/missing/damaged floor/cove base tiles.