

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

DBA/NAME <u>Russell's Restaurant</u>	DATE <u>3-2-07</u>
ADDRESS <u>185 Cohasset Rd Chico</u>	RECHECK DATE <u>1+days</u>
OWNER/OPERATOR	SITE # <u>2114</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: <u>24 hrs</u>
INVENTORY TYPE <u>BF-24</u> SERVICE <u>03</u> TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>	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		1-Observed 9 cooked sausage links 89°F stored at room temperature "since morning" (4+hrs). Sausages voluntarily discarded to trash during reinspection, see VC+D form.
2	Cooking/Reheating		X	
3	Cooling			2-Observed pot of split pea soup 89°F being reheated on stove top in back on low flame, no stirring. Rapidly reheat soups to 165°F, stirring frequently.
4	HACCP Plan			
5	Pure Food			7-Observed flat raw shell eggs stored directly atop and on shelf above, wrapped and cooked meats. Note: Meats will be reheated prior to service.
6	Frozen Food			
7	Refrigerator Storage		X	Observed uncovered container raw beef stored adjacent to and above cooked meats in walk-in.
8	Food Storage			
9	Food Display			12, 24-Observed cook wipe heads on soiled wiping rags hanging on apron and stored on prep surfaces at cookline. No handwashing of cooks during reinspection.
10	Food Labeling			
11	Thermometer			15-Observed electric slicer soiled with accumulated food debris/residues. Observed knife and bag of breadings stored on/adjacent to slicer.
12	Handwashing	X		
13	Gloves/Hand Contact			20-Observed soiled pots and bucket stored on top of ovens in back prep. Remove.
14	Employee Habits			
15	Wash/sanitize	X		
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage		X	
21	Vermis			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	X		
25	Water			
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial 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 inspections 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) 895-8512

7 County Center Dr
Oroville, CA 95955
(530) 538-7261
FAX (530) 538-7785

REHS

[Signature]

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[Signature] 3/21/07

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

DBA/NAME <u>Russell's</u>		DATE <u>3-21-07</u>
ADDRESS		RECHECK DATE <u>1+ days</u>
OWNER/OPERATOR		SITE # <u>2114</u>
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>16F-24</u>	SERVICE <u>Q3</u> TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>		PERMIT LICENSE

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26- Repair leak at hose connected to janitorial sink.

31- Continue to clean floors in hard-to-reach areas to remove food debris and greasy residues.

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