

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

DBA/NAME Scrambles		DATE 2/20/09	
ADDRESS 880 East Avenue, Chico, CA 95926		RECHECK DATE 3+ days	
OWNER/OPERATOR		SITE # 2115	
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 7/25/11				√			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						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						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						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available							
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: 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.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler wipe prep table with soiled wiping rag then dice cooked ham without washing hands. Observed same food handler wipe hands on soiled apron while dicing cooked ham. Use hand sink for all employee hand cleansing. See #5 on back of this form for times hand washing is *required*.
- 6- No soap at hand sink in mop sink room. Provide.
- 7- Observed fried potatoes (111°F-121°F) being hot held on grill. Use available thermometer to ensure hot held foods are maintained at 135°F or above. Observed sliced ham (56°F; top of container) and diced ham (52°F-53°F; top of container) in top of prep refrigerator (air temperature 39°F). Ham 41°F-42°F in bottom of containers. Cover foods/store foods below fill lines to maintain foods in prep refrigerator at 41°F or below.
- 9 Observed hard boiled eggs (65°F) sitting on utensil sink drain board. Reported eggs cooked early this morning and left on drain board to cool. Reported soup left over at end of day is cooled at room temperature for a few hours and then placed in walk-in refrigerator. When cooling cooked foods, place in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in walk-in refrigerator until 41°F or below. Note: Eggs voluntarily discarded to trash during inspection.
- 14- Observed crack in bottom of five gallon bucket used as ice bucket. Replace so as to be easily cleanable. Observed soiled utensils in cook line hand sink basin. Reported in-use utensils are sometimes "rinsed" in hand sink. Properly clean utensils at utensil sink or dishwasher when cleaning is required.
- 21- No hot water at hand sink at cookline. Provide.
- 30- Observed uncovered containers of berries, lettuce, etc. stored immediately adjacent to cook line hand sink. Relocate foods so as to prevent contamination of foods by water from employee hand washing.
- 33- Observed damaged/missing laminate on counter by coffee brewer (wait station) and damaged paint on shelves and doors of prep refrigerator (cookline). Repair where needed to be smooth and easily cleanable.
- 35- Observed residues in ice machine. Clean. Replace missing front panels on ice machine and display refrigerator in prep area. Observed broken tape/broken handle on display refrigerator. Remove tape and repair to facilitate cleaning. Observed cloth towel/tape on door handle to walk-in refrigerator and bottle of water used to keep door closed. Remove towel/tape and water bottle and repair handle to keep door properly closed. Observed standing water/saturated towels under ice machine. Repair leak. Clean shelves in walk-in refrigerator to remove accumulated residues/food debris. Observed cardboard placards tied to shelves in walk-in refrigerator. Remove and replace with nonabsorbent, easily cleanable placards. Replace missing left front leg on soup hot holding unit.
- 36- Observed plate used as scoop in crouton container and bowl as scoop in mixed fruit container. Provide handled scoops.
- 40- Observed soiled wiping rags on several food contact surfaces at cookline and in prep area. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed faucet at hand sink in women's restroom to be loose. Re-secure.
- 44- Observed unsecured CO2 tank by beverage syrup rack. Secure to rigid structure.
- 45- Observed missing cove base tile at cook line and back storage areas. Replace where needed to be smooth and easily cleanable. Observed water damaged area/holes in ceiling at back door. Repair.
- 49- No Permit to Operate observed/available. Display Permit so as to be easily seen by public.