

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

DBA/NAME Scrambles Grill		DATE 11/29/06
ADDRESS 880 East Ave., Chico, CA 95926		RECHECK DATE 3-5 days
OWNER/OPERATOR David & Shonna Frietas		SITE # 2115
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		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		<p>1) Observed a large container of previously cooked and cooled sliced potatoes 51-52°F stored at room temperature, to be cooked at grill throughout the day. Reported that in the future, smaller containers of potatoes will be brought out to use in a short amount of time. Observed 15 sausages 82-85°F stored in a container double-stacked on the steam table. Sausages were voluntarily discarded to the trash by employee.</p> <p>2) Reported that previously cooled potentially hazardous foods are re-heated to 135-140°F. Re-heat potentially hazardous foods to 165°F .</p> <p>3) Observed a deep container of cooked potatoes 108-110°F cooling in the walk-in cooler. Potatoes were separated into 2 shallow pans to cool in the walk-in cooler.</p> <p>18) Replace the missing door handle on the walk-in freezer.</p> <p>24) Observed a few soiled wiping rags stored on food contact surfaces in the back prep room and in front counter area.</p> <p>29) Observed a lower prep table shelf with significant rust on the surface. Repair/replace shelf as needed, and clean to remove misc. residues.</p> <p>31) Remove the roll of linoleum flooring from the floor under the wood prep table so as to facilitate cleaning of the floor. Clean floor in mop sink room to remove food/misc. residues.</p> <p>Note: David Frietas passed the Serv Safe exam on 7/25/06.</p>
2	Cooking/Reheating		X	
3	Cooling	X		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
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 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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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