

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

| | | | |
|--|-------------------|--|--|
| DBA/NAME The New Pageant Theatre | | DATE 1-25-08 | |
| ADDRESS 351 E. 6 th St., Chico | | RECHECK DATE | |
| OWNER/OPERATOR Tim Giusta | | SITE # 2132 | |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: | |
| INVENTORY TYPE 16F-23 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 15+ 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 | |
|---|-----|-----|--|-----|-----|-----|--|-----|-----|---|-----------------------|-----|-----|--|
| | X | | 1. Demonstration of knowledge; food safety certification | | | | X | | | 12. Proper procedures followed for returned and reservice of food | | | | |
| | | | Food Safety Certificate Exp Date | | | | X | | | 13. Food in good condition, safe and unadulterated | | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | X | | | 14. Food contact surfaces: clean and sanitized | | | | |
| X | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | FOOD FROM APPROVED SOURCES | | | | | | | |
| X | | | 3. No discharge from eyes, nose, and mouth | | | | X | | | 15. Food obtained from approved source | | | | |
| X | | | 4. Proper eating, tasting, drinking or tobacco use | | | | | 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 | | | | |
| X | | | 7. Proper hot and cold holding temperatures | | | | | 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 | | | | |
| | | X | 9. Proper cooling methods | | | | WATER | | | | | | | |
| | | X | 10. Proper cooking time & temperatures | | | | | | | 21. Hot and cold water available | | | X | |
| | | 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 | | | | |
| 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 | X | | | |
| | | | 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 | X | | | |
| FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | | |
| | | | 30. Food properly stored; food storage containers identified | | | | | | | 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. | | | | X | | | | 49. Permits Available | | | |
| | | | 34. Warewashing facilities: Adequate, maintained, properly used, test strips available | | | | | | | 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 | | | | | | | 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.

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

- 21-** Hot water 106°F at utensil sink. Reported water heater was recently turned down. Readjust water heater so as to have hot water of at least 120°F at utensil sink.
- 33-** Observed some unfinished/worn wooden cabinets and shelves at food service area.
- 35-** Observed cooler used as storage for bagged ice. Observed domestic refrigerator (storing bottled water) at front service area.
- 41-** Observed beverage machine draining wastewater into bucket stored on floor under counter.
- 44-** Chain CO2 tank to rigid structure.
- 45-** Observed floor at service area, especially under food counter, to be unfinished/worn and hard-to-clean. Observed pool of sticky beverage syrup residue in corner of floor under food counter. Clean floor to remove syrup and accumulated popcorn and misc. debris/residues.