

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

DBA/NAME Country Waffle	DATE 1-11-10
ADDRESS 690 Rio Lindo Ave., Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2134
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food 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. FSC Exp. Date: 10/2013				X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X	X	X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & 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			
			9. Proper cooling methods	X	X	X	WATER & WASTE WATER						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
						OUT	X			23. No rodents, insects, birds, or animals			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.			X	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			X	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

All necessary/major violations corrected during inspection and no reinspections to follow at this time.

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

- 9-** Observed shallow uncovered pan cooked mushrooms 77°F, uncovered plastic container cooked chicken (for enchiladas) 114°F and uncovered plastic container black beans (temperature 135+°F and ok) cooling at room temperature at cookline, reportedly for short time period and foods to be put into walk-in. Observed that food handler had placed a cover on container of chicken (depth ok) and mushrooms were put into two deep (4+ inch) covered plastic containers prior to placing into walk-in. Chicken uncovered and mushrooms returned to shallow uncovered pan to properly cool (inside walk-in) during inspection.
Note: Cooling procedures reviewed with food handlers.
- 14-** Observed some dried food debris on hard-to-reach areas of electric slicer, reportedly used previous operating day. Slicer dismantled and re-cleaned/sanitized during inspection.
>Observed some accumulations of wet food debris/residues on drainboard intended for storage of clean/sanitized utensils exiting dishwasher. Drainboard cleaned/sanitized during inspection.
>Observed a few 'clean/sanitized' food pans, stored on utensil storage rack, to be soiled with some food debris/residues and stacked together prior to air-drying. Soiled pans returned to dishwashing area for re-cleaning during inspection.
- 33-** Clean countertops under coffee brewing machine, hot-holding unit (for sausage/biscuit gravy) and toasters to remove some food debris/residues and misc. items.
- 35-** Observed some food debris inside hollow handles of whisks and some rubber spatulas (at cookline) to have melted hard-to-clean handles.
>Observed unapproved bamboo steamer stored on counter adjacent to cookline microwave and leafy vegetable debris inside steamer. Remove steamer and replace with (NSF) approved, and easy-to-clean, steamer.
>Observed some mildew on plastic panel inside ice bin and ice scoop soiled with some mildew/residues. Panel cleaned and scoop placed at dishwashing area for cleaning during inspection.
>Clean base of milkshake machine (at 'clips' and underside around spinner attachments) to remove some dried beverage residues. Generally clean outside of espresso machine to remove some dried beverage-type residues.
- 41-** Repair leaky prep and utensil sink faucets.
- 47-** Handwashing signs not available at all handsinks, especially cookline. Signs provided; NO handwashing violations were observed during inspection.