

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

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| DBA/NAME Country Waffle | DATE 1-22-09 |
| ADDRESS 690 Rio Lindo Ave., Chico | RECHECK DATE |
| OWNER/OPERATOR | SITE # 2134 |
| MAILING ADDRESS | CORRECT MAJOR VIOLATIONS BY: |
| 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: 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 | | | 3. No discharge from eyes, nose, and mouth | | | | APPROVED SOURCE & SPECIAL PROCEDURES | | | | | | |
| | | | 4. Proper eating, tasting, drinking or tobacco use | | | X | 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 | | | |
| | | | 7. Proper hot and cold holding temperatures | X | | X | | | 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 & 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 | | | | | | |
| | | | | | | | X | | | 23. No rodents, insects, birds, or animals | | | |
| | | | | | | OUT | | | | | | | OUT |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | 40. Wiping cloths: properly used and stored | |
| 26. Approved thawing methods used, frozen food maintained frozen. | | | | | | | | | | | | PHYSICAL FACILITIES | |
| 27. Food separated and protected | | | | | | | | | | | | 41. Plumbing: Plumbing in good repair, proper backflow devices | |
| 28. Fruits and vegetables washed as required. | | | | | | | | | | | | 42. Garbage and refuse properly disposed; facilities maintained | |
| 29. Toxic substances properly identified, stored, used | | | | | | | | | | | | 43. Toilet facilities: properly constructed, supplied, cleaned | |
| FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | | | | | | | 44. Premises; personal/cleaning items; vermin-proofing | |
| 30. Food properly stored; food storage containers identified | | | | | | | | | | | | PERMANENT FOOD FACILITIES | |
| 31. Consumer self-service facilities properly constructed and maintained | | | | | | | | | | | | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean | |
| 32. Food properly labeled & honestly presented | | | | | | | | | | | | 46. No unapproved private homes/ living or sleeping quarters | |
| EQUIPMENT/ UTENSILS/ LINENS | | | | | | | | | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | |
| 33. Nonfood contact surfaces clean and in good repair. | | | | | | | | | | | | 47. Signs posted; last inspection report available | |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available | | | | | | | | | | | | 48. Plan review required for new or remodel construction | |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity | | | | | | | | | | | | 49. Permits Available | |
| 36. Equipment, utensils and linens: Properly stored and used | | | | | | | | | | | | 50. Impoundment of unsanitary equipment or food | |
| 37. Vending machines | | | | | | | | | | | | 51. Permit Suspension | |
| | | | | | | | | | | | | 52. Other | |

OBSERVATIONS AND CORRECTIVE ACTIONS:

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No major violations to report at this time and necessary violations corrected during inspection. No reinspection needed at this time.

Reinspection fees will be charged for all subsequent reinspection 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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed employees' uncovered beverages stored on cookline shelf adjacent to waffle makers and atop dishwasher. Provide lidded cups.
- 7-** Observed 2 food pans cooked mushrooms: 1 in prep refrigerator for short time period and temperature ok, container placed into steam table for proper hot-holding during inspection; 1 at 119°F for short time period in cookline prep refrigerated drawer, container placed into walk-in for proper cooling during inspection.
- >Observed small amount (omelet) diced ham 70°F in food pan at cookline. Ham voluntarily discarded by cook during inspection. Reported that only ham stored in prep refrigerated drawer will be used.
- 14-** Observed plates, stored on cookline shelf under steam table, to be soiled with some food debris.
- >Observed some dried food debris/residues in hard-to-reach areas of electric slicer. Slicer cleaning began during inspection.
- 14, 36-** Observed some lids to syrup dispensers to be soiled with sticky residues. Observed bottom of food pan storing syrup dispensers to be soiled with some dried food debris. Pan and dispensers cleaned during inspection.
- 27-** Observed uncovered plastic container chopped onions stored within/atop container of diced peppers inside cookline prep refrigerator.
- >Observed grated cheese, stored in prep refrigerated drawers, dispensed with cook's bare hands for omelets and salads. Reported that separate containers for omelet and salad ingredients (i.e. one container that will be used for cooked foods; one container for ready-to-eat foods) will be provided.
- 30-** Observed peanut butter stored in original, opened can inside cookline prep refrigerator. Once food cans are opened, store foods in food grade containers and discard cans.
- 34-** Sanitizer concentration for dishwasher low when checked with inspector's and facility's test strips. Sanitizer changed out during inspection. Ensure sanitizer is at least 50ppm for dishwasher.
- 35-** Observed roughly cut edges, covered with tape, of stainless steel countertop, at cookline prep refrigerator. Remove tape around circular cut-out hole in stainless steel countertop (adjacent to toaster). Properly repair edges of countertop cut-outs to facilitate cleaning.
- >Clean cookline equipment (i.e. inside/under prep refrigerator, inside prep freezer, hard-to-reach areas of flat grill) to remove some food debris and greasy residues.
- > Clean inside ice cream freezer to remove misc. debris. Observed ice-build up inside ice cream freezer. Clean hard-to-reach areas of milkshake machine (at spinner attachments) to remove some food debris/residues.
- 40-** Sanitizer concentration for cookline wiping rag storage bucket low when checked with inspector's test strips. Sanitizer changed out during inspection. Ensure wiping rag bucket sanitizer is at least 100ppm (for bleach).