

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Country Waffle		DATE 5-16-07
ADDRESS 690 Rio Lindo Ave., Chico		RECHECK DATE
OWNER/OPERATOR Garry Brooks		SITE # 2134
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
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 grilled onions 104°F stored at room temperature at cookline. Reported that onions will be reheated/grilled prior to serving and were relocated to be under heat lamp for proper hot holding during inspection.</p> <p>1, 18- Observed raw pooled egg 52-54°F stored in top portion 'egg' prep refrigerator. Bottom portion of refrigerator internal temperature 50°F. Refrigerator adjusted during inspection, monitor temperature using available internal thermometer.</p> <p>15- Observed some dried food debris in hard-to-reach areas of electric slicer, reportedly last used on non-potentially hazardous foods. Slicer cleaned and sanitized during inspection. –Observed some dried residues on milkshake machine.</p> <p>18- Clean insides of prep refrigerators and freezer at cookline to remove some food debris/residues. –Clean flat grill at ends/corners to remove accumulated blackened food debris and greasy residues. Clean area between flat grill and refrigerated drawers to remove accumulated dusty/greasy residues and food debris. Observed end/side panel of flat grill unit (adjacent to 'egg' prep refrigerator) to be damaged/jaggedly cut, covered with foil/tape and hard-to-clean.</p> <p>22- Observed a couple chemical spray bottles to not be labeled.</p> <p>No major violations to report/observed at this time.</p>
2	Cooking/Reheating			
3	Cooling			
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		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
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"/>	<input type="checkbox"/>
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RECEIVED BY: signed 5-16-07
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