

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

<b>DBA/NAME Golden Waffle</b>		<b>DATE 12-17-08</b>	
<b>ADDRESS 701 Main St, Chico</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2146</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 24</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</b>	

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 _____							13. Food in good condition, safe and unadulterated			x
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			14. Food contact surfaces: clean and sanitized			
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			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			
			9. Proper cooling methods			x	<b>WATER &amp; WASTE WATER</b>						
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding			x	<b>LIQUID WASTE DISPOSAL</b>						
							x			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						
24. Person in charge present and performs duties							<b>39. Thermometers provided and accurate</b>						
25. Personal cleanliness and hair restraints							<b>40. Wiping cloths: properly used and stored</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							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							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 second page.

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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
		<b>RECEIVED BY: mailed/ faxed</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

1- Food handler took food safety test on Dec 9<sup>th</sup>.

4- No lids observed on employees' drink glasses/ cups.

Note: Food handlers shall wash hands after cracking shell eggs (at cookline) before handling other foods, utensils, etc. Shell eggs not being cooked at time of inspection.

7- Can of whipped cream stored in container on some ice at front counter area.

9, 7- Cooked sausage (50° F) double binned in container in top of prep refrigerator at cookline. Prechill cooked sausage to 41° F in refrigerator designed for cooling of cooked foods—use probe thermometer to check temperature. Do not double bin potentially hazardous foods in top area of the prep refrigerator.

9- Cool leftover hot foods, from steam table, in walk-in cooler rather than leaving on counter at cookline for initial cooling before being put into steam table.

11- Reheat foods on stove before placing containers of food in steam table—foods are reportedly not always heated on stove before being placed in steam table.

13- Discard leftover flour/ breading, used for breading chicken, after each use rather than leaving flour in bowl at cookline for the day.

30- Opened bulk bag of panko observed on shelf in storeroom—placed in covered container during inspection.

36- a) Spatula observed stored on absorbent cloth liner near prep refrigerator at cookline—remove absorbent cloth liner.

b) Used butter scoop stored in container near butter at front counter area—store used scoop in dipper well, or store clean utensils in a container and wash after each use.

38- No covers observed on lights above dishwasher.

44- Two coats stored on beverage box rack rather than on coat rack.

52- Carbon dioxide canisters observed not secured—carbon dioxide canisters chained to beverage box rack during inspection.