

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

DBA/NAME Brunch House Restaurant		DATE 12/10/08
ADDRESS 2201 Pillsbury Road, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2153
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures		√	√			√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			√	WATER & WASTE WATER						
			10. Proper cooking time & temperatures			√	√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						√				22. Sewage and wastewater properly disposed			
							VERMIN						
										23. No rodents, insects, birds, or animals			√
						OUT							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.							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:		
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 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Observed cooked potatoes (61°F-64°F) sitting out by grill. Keep potentially hazardous foods in refrigerator. Potatoes returned to refrigerator during inspection.
- 7, 35- Observed cooked sausage links (52°F-55°F) ham (55°F) and diced sausage (55°F) in top of prep refrigerator (air temperature 47°F) and assorted foods at 44°F-45°F and standing water in bottom of prep refrigerator. Clean and adjust/repair to maintain all foods in prep refrigerator at 41°F or below.
- 9- Food handler reports cooling bacon and sausage by leaving at room temperature until approximately 60°F then placing in refrigerator. When cooling cooked foods, place in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in refrigerator until 41°F or below.
- 10- Food handler reports final cooking temperatures of hamburgers are not being taken. Use available digital probe thermometer to ensure hamburgers reach an internal temperature of 155°F before serving.
- 14- Observed stacked egg flats on back shelf. Reported egg flats used to absorb grease from cooked bacon. Discontinue use of egg flats to absorb bacon grease so as to prevent contamination of bacon with bacteria.
- 23- Observed a few dead cockroaches under freezers and in cabinet storing beverage syrup boxes. Clean and continue working with Pest Control Operator to abate.
- 29- Observed a few unlabeled chemical spray containers in kitchen. Label as to contents.
- 30- Observed assorted foods stored in containers with cracked/heat damaged/broken lids. Discard damaged lids. Cover foods with plastic wrap or easily cleanable lids.
- 33- Observed damaged laminate on back room hand sink. Repair. Clean shelves where needed to remove dust/debris.
- 35- Observed rust on racks in refrigerator across from dishwasher. Remove rust or replace. Clean refrigerators, freezers, and inside ice machine to remove accumulated residues.
- 39- Replace broken thermometer in salad prep refrigerator.
- 45- Observed lifting/separating vinyl flooring under dishwasher and utensil sink and splits in flooring throughout facility. Repair to be smooth, easily cleanable and prevent harborages. Seal gap between floor sink and vinyl under utensil sink to prevent damage to flooring. Clean floors in hard to reach areas (behind refrigerators, under freezers, etc.) to remove dust/food debris. Adjust ceiling panels over mop sink so as to be properly seated.