

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

<b>DBA/NAME</b> Brunch House		<b>DATE</b> 12/17/08
<b>ADDRESS</b> 2201 Pillsbury Road, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2153
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> immediately

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			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			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				<b>SPECIAL PROCEDURES</b>						
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							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				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
			<b>MAJOR VIOLATION CHECK ONLY</b>							22. Sewage and wastewater properly disposed			
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>			
			24. Person in charge present and performs duties							23. No rodents, insects, birds, or animals			
			25. Personal cleanliness and hair restraints				<b>OUT</b>						<b>OUT</b>
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							38. Adequate ventilation and lighting; designated areas, use			
			26. Approved thawing methods used, frozen food maintained frozen.							39. Thermometers provided and accurate			
			27. Food separated and protected							40. Wiping cloths: properly used and stored			
			28. Fruits and vegetables washed as required.				<b>PHYSICAL FACILITIES</b>						
			29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							42. Garbage and refuse properly disposed; facilities maintained			
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented				<b>PERMANENT FOOD FACILITIES</b>						
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							47. Signs posted; last inspection report available			
			36. Equipment, utensils and linens: Properly stored and used							48. Plan review required for new or remodel construction			
			37. Vending machines							49. Permits Available			
			<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b> 7- Observed cooked potatoes (44°F-48°F) sitting out by grill. Keep potentially hazardous foods in refrigerator.							50. Impoundment of unsanitary equipment or food			
			Note: Food handler reports new procedure of keeping potatoes in refrigerator until needed and that potatoes had just been taken from refrigerator a few moments prior to inspection. Observed assorted foods (diced sausage, ham, etc.) in bottom of prep refrigerator at 43°F-44°F. Adjust/repair unit to maintain foods at 41°F or below.							51. Permit Suspension			
			Continue to correct other violations from report dated 12/10/08.							52. Other			

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Continue to correct other violations from report dated 12/10/08.

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>
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		Page 1 of 1