

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

DBA/NAME Brunch House Restaurant		DATE 3/21/08
ADDRESS 2153 Pillsbury Road, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2153
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
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 reservice of food			
			Food Safety Certificate Exp Date 6/22/09				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly						√				
			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							PHYSICAL FACILITIES						
			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							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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							47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS										48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.			√				49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used							52. Other			
			37. Vending machines										

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.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- No paper towels at men's restroom hand sink. Provide.
- 14- Observed food debris on slicer not being actively used. Food handler reports prep refrigerator cutting board used to slice potentially hazardous foods cleaned at end of each day (8 hours). Wash/rinse/sanitize cutting board after every four hours.
- 21- No warm water at cookline, salad prep area or restroom hand sinks. Owner reports recently broken pipe between water heater and sinks. Repair/replace pipe and provide warm water to all hand sinks within 3 days.
- 23- Observed a few dead cockroaches under storage rack by mop sink, under refrigerator, under freezers and in cabinet storing beverage syrup boxes. Clean and continue working with Pest Control Operator to abate.
- 28- Owner reports not washing romaine lettuce "because it is pre-washed". Bags of lettuce, packaged six to a bag, not marked as to being pre-washed. Verify romaine lettuce is pre-washed. Properly wash all lettuce until verification of pre-wash is received from Pro Pacific.
- 30- Observed unsealed bag of croutons on shelf by prep table and unsealed bag of raisins on front counter.
- 33- Observed missing laminate on counter by hand sink. Repair to be smooth and easily cleanable. Clean shelves/counters/cabinets where needed to remove food debris/residues.
- 35- Observed accumulated residues on door seals of salad prep refrigerator, inside prep refrigerator across from grill and inside ice machine. Clean. Observed domestic microwave in use at front counter. Replace with NSF approved commercial unit.
- 39- No digital probe thermometer for checking final internal temperature of thin foods (i.e.: hamburger). Provide.
- 40- No detectable sanitizer in sanitizer bucket at cookline.
- 41- Observed leak at utensil sink faucet and pan catching water from leaking valve under hand sink in side area. Repair.
- 44- Observed mop stored in mop bucket. Store mop so as to dry completely between uses. Provide weather strip or re-seat screen door to prevent the entrance of flies. Observed unsecured CO2 tank in cabinet storing beverage syrup boxes. Secure.
- 45- Observed accumulated black dust on air-conditioning vents in back food prep area. Clean. Observed missing and improperly seated ceiling tiles throughout facility. Replace/adjust. Observed large gaps between FRP panels and FRP panels separating from wall at mop sink area. Seal/re-secure panels to prevent harborages. Observed buckling vinyl flooring and separation between pieces of vinyl under utensil sink. Repair to be smooth and nonabsorbent. Observed several cracks in coving through out facility. Seal/repair where needed to prevent water damage and harborages.