

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

DBA/NAME Senior Nutrition – Chapman Center		DATE 9/28/07	
ADDRESS 775 E. 16 th St., Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2156	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT –Out of Compliance					
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				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				X			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized				
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 50 ppm @ dishwasher							
X			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES							
			PREVENTING CONTAMINATION BY HANDS				X			15. Food obtained from approved source				
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations				
			TIME AND TEMPERATURE RELATIONSHIPS						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES							
		X	8. Time as a public health control: Proper procedures & records						X	19. Consumer advisory provided for raw or undercooked foods				
		X	9. Proper cooling methods				CONSUMER ADVISORY							
X			10. Proper cooking time & temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		X	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS							
			WATER/HOT WATER				X			21. Hot and cold water available Temp >120°F				
			LIQUID WASTE DISPOSAL				X			22. Sewage and wastewater properly disposed				
			VERMIN				X			23. No rodents, insects, birds, or animals				
						SUPERVISION	OUT							OUT
						24. Person in charge present and performs duties		39. Thermometers provided and accurate						
						PERSONAL CLEANLINESS							PHYSICAL FACILITIES	
						25. Personal cleanliness and hair restraints		41. Plumbing: Plumbing in good repair, proper backflow devices						
						GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES	
						26. Approved thawing methods used, frozen food maintained frozen.		42. Garbage and refuse properly disposed; facilities maintained						
						27. Food separated and protected		43. Toilet facilities: properly constructed, supplied, cleaned						
						28. Fruits and vegetables washed as required.		44. Premises; personal/cleaning items; vermin-proofing						
						29. Toxic substances properly identified, stored, used		45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
						FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
						30. Food properly stored; food storage containers identified		46. No unapproved private homes/ living or sleeping quarters						
						31. Consumer self-service facilities properly constructed and maintained		47. Signs posted; last inspection report available						
						32. Food properly labeled & honestly presented		48. Plan review required for new or remodel construction						
						EQUIPMENT/ UTENSILS/ LINENS							NON-PERMANENT FOOD FACILITIES	
						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		53. Mobile food facilities						
						38. Adequate ventilation and lighting; designated areas, use		54. Temporary food facilities						

Reinspection fees will be charged for all subsequent reinspection 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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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