

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Sub Station		DATE 06/07/06
ADDRESS 2404 Park Ave. Chico, CA 95973		RECHECK DATE 06/09/06
OWNER/OPERATOR Dale Burrow Fax # 894-6954		SITE # 2175
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 1623	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 2 months
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding	√		<p>1,18) Observed air temperature of 2-door refrigerator to be 42°F in the front portion of refrigerator and 47°F in the back portion of refrigerator. Repair/adjust refrigerator so that it maintains a temperature of 41°F or less. This refrigerator is the only refrigerator available for permanent storage of potentially hazardous foods and the temperature shall not exceed 41°F. Air temperature of under counter refrigerator was 52°F upon inspection. Repair/adjust refrigerator so that the temperature is maintained at or below 41°F. This department recommends obtaining additional refrigeration space, particularly a prep refrigerator, for the potentially hazardous food items that are used continuously throughout the day.</p> <p>2,5,19) Fresh food is reportedly added to food already stored in the steam table. Do not add new food to old food. Metal steam table pans shall be properly washed, rinsed and sanitized once the food currently in pans is consumed. Reheated foods shall be reheated to a minimum of 165°F prior to placing in steam table.</p> <p>18) Clean inside ice machine to remove pink algae.</p> <p>20) Observed clean knives/cutting boards stored behind faucet of utensil sink. Items were properly washed/rinsed/sanitized and stored in a sanitary manner during inspection.</p> <p>21) Observed gap at bottom of back screen door.</p> <p>29) a) Remove torn/damaged shelf paper in cabinets in back storage room. Properly repaint/seal shelves. b) Remove bare plywood under oven that is on top of under counter refrigerator in kitchen.</p> <p>31) Remove/replace plastic top set coving that is peeling off/damaged in back storage room.</p> <p>NOTE: Erik Twist passed ServSafe exam on 05/31/06. Expires 05/31/09.</p>
2	Cooking/Reheating		√	
3	Cooling			
4	HACCP Plan			
5	Pure Food		√	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		√	
19	Utensils		√	
20	Utensil Storage		√	
21	Vermin		√	
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		√	
30	Enclosure			
31	Walls/Floors/Ceiling		√	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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