

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

DBA/NAME Ginger's		DATE 10/16/08
ADDRESS 2201 Pillsbury Road, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2179
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 03	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							FOOD FROM APPROVED SOURCES						
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			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			
MAJOR VIOLATION CHECK ONLY										22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
			24. Person in charge present and performs duties							23. No rodents, insects, birds, or animals			√
			25. Personal cleanliness and hair restraints										OUT
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.							38. Adequate ventilation and lighting; designated areas, use			
			27. Food separated and protected							39. Thermometers provided and accurate			
			28. Fruits and vegetables washed as required.							40. Wiping cloths: properly used and stored			
			29. Toxic substances properly identified, stored, used							PERMANENT FOOD FACILITIES			
FOOD STORAGE/ DISPLAY/ SERVICE										41. Plumbing: Plumbing in good repair, proper backflow devices			
			30. Food properly stored; food storage containers identified							42. Garbage and refuse properly disposed; facilities maintained			
			31. Consumer self-service facilities properly constructed and maintained							43. Toilet facilities: properly constructed, supplied, cleaned			
			32. Food properly labeled & honestly presented							44. Premises; personal/cleaning items; vermin-proofing			
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food			
			37. Vending machines							51. Permit Suspension			
										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- No potentially hazardous foods observed at room temperature. Violation corrected. Monitor to ensure food handlers continue to leave potentially hazardous foods in refrigerator until needed.

9- Observed cooked chicken (62°F) cooling in prep refrigerator. Cool foods in walk-in refrigerator only.

13- Observed foods to be vermin free. Violation corrected. *Note: Store open foods (in approved containers with tight fitting lids) at least six inches off floor on approved shelving.*

23- Observed a few dead cockroaches in upstairs storage area. Clean and continue to work with Pest Control Operator to abate.

Continue to correct other violations from report dated 10/13/08.