

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

DBA/NAME Gingers		DATE 9/5/07	
ADDRESS 2201 Pillsbury Road, Chico, CA 95926		RECHECK DATE 1+ days	
OWNER/OPERATOR		SITE # 2179	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
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 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
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized			
√			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+						
√			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS				√			15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	√	√	√	CONFORMANCE WITH APPROVED PROCEDURES						
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods	√	√	√	CONSUMER ADVISORY						
√			10. Proper cooking time & temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
			SUPERVISION						√	21. Hot and cold water available Temp			
			24. Person in charge present and performs duties				WATER/HOT WATER						
			PERSONAL CLEANLINESS				√			22. Sewage and wastewater properly disposed			
			25. Personal cleanliness and hair restraints				LIQUID WASTE DISPOSAL						
			GENERAL FOOD SAFETY REQUIREMENTS							23. No rodents, insects, birds, or animals			√
			26. Approved thawing methods used, frozen food maintained frozen.				VERMIN						
			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				PHYSICAL 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							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			33. Nonfood contact surfaces clean and in good repair.				PERMANENT FOOD FACILITIES						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
			38. Adequate ventilation and lighting; designated areas, use			√	49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						
							NON-PERMANENT FOOD FACILITIES						
							53. Mobile food facilities						
							54. Temporary food facilities						

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
www.buttecounty.net/publichealth/

R.E.H.S.

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