

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

DBA/NAME Woody's Place		DATE 9/21/07	
ADDRESS 2010 Park Ave., Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2186	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	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			
X			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						X			14. Food contact surfaces: clean and sanitized								
			3. No discharge from eyes, nose, and mouth						Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 200 ppm											
			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					X				17. Compliance with Gulf Oyster Regulations								
			TIME AND TEMPERATURE RELATIONSHIPS									CONFORMANCE WITH APPROVED PROCEDURES								
			7. Proper hot and cold holding temperatures									18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan								
X			9. Proper cooling methods						CONSUMER ADVISORY											
X			10. Proper cooking time & temperatures									19. Consumer advisory provided for raw or undercooked foods								
			11. Proper reheating procedures for hot holding						HIGHLY SUSCEPTIBLE POPULATIONS											
												20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
												WATER/HOT WATER								
												21. Hot and cold water available Temp								
												LIQUID WASTE DISPOSAL								
												22. Sewage and wastewater properly disposed								
												VERMIN								
												23. No rodents, insects, birds, or animals								
															SUPERVISION			OUT		
															39. Thermometers provided and accurate					
															40. Wiping cloths: properly used and stored					
															PERSONAL CLEANLINESS					
															41. Plumbing: Plumbing in good repair, proper backflow devices					X
															42. Garbage and refuse properly disposed; facilities maintained					
															43. Toilet facilities: properly constructed, supplied, cleaned					
															44. Premises; personal/cleaning items; vermin-proofing					
															PERMANENT FOOD FACILITIES					
															45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					X
															46. No unapproved private homes/ living or sleeping quarters					
															SIGNS, MISC. REQUIREMENTS & ENFORCEMENT					
															47. Signs posted; last inspection report available					
															48. Plan review required for new or remodel construction					
															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.

RECEIVED BY:

Page 1 of 2