

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

DBA/NAME Upper Crust		DATE 12-10-07
ADDRESS 130 Main St, Chico 95928		RECHECK DATE
OWNER/OPERATOR Laura Powers		SITE # 2194
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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										
			4. Proper eating, tasting, drinking or tobacco use										
			PREVENTING CONTAMINATION BY HANDS				FOOD FROM APPROVED SOURCES						
			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			TIME AND TEMPERATURE RELATIONSHIPS							17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures			x	CONFORMANCE WITH APPROVED PROCEDURES						
			8. Time as a public health control: Proper procedures & records							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			9. Proper cooling methods			x	CONSUMER ADVISORY						
			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			
							LIQUID WASTE DISPOSAL						
										22. Sewage and wastewater properly disposed			
							VERMIN						
										23. No rodents, insects, birds, or animals			
						OUT							OUT
			SUPERVISION				39. Thermometers provided and accurate						
			24. Person in charge present and performs duties				40. Wiping cloths: properly used and stored						
			PERSONAL CLEANLINESS				PHYSICAL FACILITIES						
			25. Personal cleanliness and hair restraints				41. Plumbing: Plumbing in good repair, proper backflow devices						
			GENERAL FOOD SAFETY REQUIREMENTS				42. Garbage and refuse properly disposed; facilities maintained						
			26. Approved thawing methods used, frozen food maintained frozen.				43. Toilet facilities: properly constructed, supplied, cleaned						
			27. Food separated and protected			x	44. Premises; personal/cleaning items; vermin-proofing						
			28. Fruits and vegetables washed as required.				PERMANENT FOOD FACILITIES						
			29. Toxic substances properly identified, stored, used				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			FOOD STORAGE/ DISPLAY/ SERVICE				46. No unapproved private homes/ living or sleeping quarters						
			30. Food properly stored; food storage containers identified				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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				49. Permits Available						
			33. Nonfood contact surfaces clean and in good repair.			x	50. Impoundment of unsanitary equipment or food						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				51. Permit Suspension						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	52. Other						
			36. Equipment, utensils and linens: Properly stored and used				NON-PERMANENT FOOD FACILITIES						
			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 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: mailed/ faxed
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Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

9, 7- Salads in display refrigerator: tortellini salad (65° F), cranberry pecan salad (60° F). All other salads 41° F or less at time of inspection.

27- Temperature of potentially hazardous foods reportedly not being routinely checked at time of delivery.

33- Continue to clean shelves, where needed, of some misc. food debris.

35- Replace damaged/ ripped door seal on prep refrigerator in back prep area. Note: Door seal has reportedly been ordered at this time.