

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

DBA/NAME Sharon's Inn		DATE 1-30-08	
ADDRESS 1228 Dayton Rd, Chico 95928		RECHECK DATE	
OWNER/OPERATOR John Parker		SITE # 2196	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _4-18-11_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations			
	x		5. Hands clean and properly washed; gloves used properly						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			6. Adequate handwashing facilities supplied & accessible			x			x	19. Consumer advisory provided for raw or undercooked foods			
TIME AND TEMPERATURE RELATIONSHIPS										20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			7. Proper hot and cold holding temperatures						x	21. Hot and cold water available			
		x	8. Time as a public health control: Proper procedures & records						x	22. Sewage and wastewater properly disposed			
	x		9. Proper cooling methods							LIQUID WASTE DISPOSAL			
			10. Proper cooking time & temperatures			x	x						
	x		11. Proper reheating procedures for hot holding							VERMIN			
							x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT	OUT						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			x
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			27. Food separated and protected			x				42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified			x				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available						
			33. Nonfood contact surfaces clean and in good repair.			x				48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used			x				51. Permit Suspension			
			37. Vending machines							52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- No paper towels in dispenser at kitchen handsink (stack of towels placed on shelf near sink during inspection). No soap available in dispenser at hand sink in men's restroom.
- 10- Food handler not routinely checking final temperature of cooked foods (like bbq meats).
- 14- Dish rack (for some clean dishes) observed on drainboard on "dirty" side of utensil sink. Cutting boards observed stored/ drying behind utensil sink faucet. Dry all clean dishes/ utensils on drainboard on "clean" side of utensil sink.
- 27- a) Temperature of potentially hazardous foods reportedly not routinely checked at time of delivery.
b) Containers of raw meat observed on shelf above/ near produce and ready to eat foods in storage refrigerator in kitchen.
- 30- a) No labels on bulk containers of food. Some opened bulk bags of food (ie: flour) observed in kitchen.
b) Some bulk bags of food (flour, potatoes) stored on floor in kitchen and side prep area.
- 33- Clean shelves, in cabinets, of dust accumulation, etc.
- 35- a) Remove domestic equipment (ie: microwave oven, crockpots, etc).
b) Clean major equipment of misc. food debris and some residues.
c) Remove duct tape on storage refrigerator door seal—replace door seal if ripped.
- 36- Bowls, rather than handled scoops, observed in some bulk food containers.
- 39- Remove broken thermometer in prep refrigerator. Provide thermometer in storage freezer.
- 40- Used cleaning rag observed on prep table—soak used cleaning rags in labeled container of sanitizer in between uses.
- 41- No anti-siphon valve observed on janitorial sink faucet (between faucet and hose).
- 44- Remove unused equipment (ie: steam table, slicer, toaster, etc) and misc. items in cabinets, etc so as to eliminate clutter and facilitate cleaning.
- 45- Clean kitchen ceiling of some dust. Repair ripped area of sheetrock wall near newly installed fan in kitchen.