

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

DBA/NAME EJ'S Dogs & Subs	DATE 2/5/10
ADDRESS 672 Mangrove Avenue, Chico, CA 95926	RECHECK DATE
OWNER/OPERATOR	SITE # 2200
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 30 days

See reverse side for the California Retail Food 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. FSC Exp. Date: 2/10/14						✓	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						APPROVED SOURCE & SPECIAL PROCEDURES				
✓			4. Proper eating, tasting, drinking or tobacco use				✓			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 & TEMPERATURE RELATIONSHIPS									✓	18. Compliance with variance, specialized process, & 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				✓			22. Sewage and wastewater properly disposed			
										VERMIN			
									✓	23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
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							
						40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.						41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected						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							
FOOD STORAGE/ DISPLAY/ SERVICE						PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified						✓	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						✓
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.						✓	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						✓	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used						✓	51. Permit Suspension						
37. Vending machines						52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS: 7, 35- Observed deli sliced turkey (45°F), roast beef (49°F) and ham (48°F) in top of prep refrigerator. Repeat violation. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.

14- Observed meat debris on slicer not being actively used. Reported slicer washed/rinsed/sanitized every four hours. Slicer shall be properly cleaned after each use or every four hours of *continuous* use.

30- Clean bulk food container storing onions to remove residues.

33- Clean end of cabinets by prep refrigerator to remove accumulated residues.

35- Clean prep refrigerator (inside and out) to remove residues/food debris and behind nozzles of beverage dispenser to remove accumulated residues.

36- Observed plastic eating utensil stored in hot held beans. Provide utensil approved for hot temperatures (i.e.: stainless) for use with steam table.

45- Clean walls in prep/utensil cleaning area to remove residues.

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:

Page 1 of 1