

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

<b>DBA/NAME</b> Breakfast Buzz		<b>DATE</b> 9-22-08	
<b>ADDRESS</b> 208 Cedar St, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2204	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 _11-8-12_				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			x
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	x	x	x			x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available			
		x	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
						x				22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
						x				23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						<b>x</b>
24. Person in charge present and performs duties							39. Thermometers provided and accurate						<b>x</b>
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						<b>x</b>
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						<b>x</b>
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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
30. Food properly stored; food storage containers identified						<b>x</b>	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						<b>x</b>
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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						<b>x</b>	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used						<b>x</b>	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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 2

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7- Sausages (109° - 116° F) under hot holding lamps, container of potatoes (57° - 63° F)—discarded during inspection; opened bag fries (uncooked) observed near freezer at cookline.
- 10, 39- Obtain a digital probe thermometer for checking temperatures of thin foods and small pieces of food; including final temperature of cooked foods (ie: hamburgers). Dial-type probe thermometers available at time of inspection.
- 14- Some dried food debris observed around blade of slicer. Recommend obtaining a brush for cleaning hard to reach areas of slicer.
- 30- Relabel faded label on ice bucket.
- 35- Clean major equipment where needed of some residues, etc (ie: defrost freezers).
- 36- Knife stored between shelf and cardboard box in back prep area—obtain additional knife rack if needed.
- 38- Provide cover on overhead light in walk-in cooler.
- 40- Used cleaning rags observed in various areas at cookline. Provide container(s) of sanitizer for storage of cleaning rags in between uses in kitchen. Container of sanitizer for cleaning rags observed in wait station.
- 41- Hot water faucet stripped (no hot water) at 3-compartment utensil sink—part has been ordered at this time. Repair damaged/ loose leg of utensil sink.
- 45- Clean floors, in hard to reach areas, of some residues, etc.