

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

DBA/NAME Breakfast Buzz	DATE 4-10-09
ADDRESS 208 Cedar St, Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2204
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

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
	X		1. Demonstration of knowledge; food safety certification. FSC Exp. Date:				X			12. Proper procedures followed for returned and reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
			4. Proper eating, tasting, drinking or tobacco use			X	X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly				X			16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X	X			17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS							X			18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			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			
			9. Proper cooling methods			X	WATER & WASTE WATER						
			10. Proper cooking time & temperatures			X	X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
							X			23. No rodents, insects, birds, or animals			
						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						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES						
			27. Food separated and protected			X	41. Plumbing: Plumbing in good repair, proper backflow devices						
			28. Fruits and vegetables washed as required.				42. Garbage and refuse properly disposed; facilities maintained						
			29. Toxic substances properly identified, stored, used				43. Toilet facilities: properly constructed, supplied, cleaned						
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing						
			30. Food properly stored; food storage containers identified			X	PERMANENT FOOD FACILITIES						
			31. Consumer self-service facilities properly constructed and maintained				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			33. Nonfood contact surfaces clean and in good repair.				47. Signs posted; last inspection report available						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				48. Plan review required for new or remodel construction						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X	49. Permits Available						
			36. Equipment, utensils and linens: Properly stored and used			X	50. Impoundment of unsanitary equipment or food						
			37. Vending machines				51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** No food safety certificate available. Provide safety certificate. Take test within 60 days.
- 4-** Observed a slice of watermelon on prep counter near cutting board of potatoes and a cut lemon that belonged to a food handler above prep area. Observed half of a candy bar on storage shelf.
- 6-** No paper towels in men's bathroom.
- 7-** Container of Turkey in top of prep refrigerator at 52°F and ham at 53°F. Air temperature was at 33°F. Avoid filling containers too high with lunch meats.
- 9-** Observed deep container of whole potatoes cooling in the walk-in refrigerator at 107°F - 111°F. Moved to shallow pan single deep during inspection.
-Shallow uncovered pan of cooked bacon at cook line at 102°F - 115°F. Moved to walk-in refrigerator during inspection.
- 10-** Reported that cooking temperatures of meats are not checked.
- 14-** Clean food residue and debris from slicer. Clean slicer at least every four hours.
- 14/40-** Observed wipe rag on cutting board at prep line. Store wiping rags in container of clean sanitizing solution. Observed food handler use wipe rag on cutting board to wipe hands and then resume work without washing hands.
- 27-** Observed food handler pick up bucket of potatoes off floor and set on cutting board with fresh cut potatoes.
- 30-** Re label faded label on ice bucket.
- 35-** Clean ice machine of residue inside. Clean knife rack of residue and food debris. Clean outside of deep fryer. Observed cutting boards sitting on floor. Store cutting boards properly on shelf no less than 6 inches above floor. Clean 2 door refrigerator at weight station. Clean inside of microwave. Clean inside of exhaust hood of residue.
- 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. Replace light that is out above prep area.
- 44-** Repair hole in lower corner of kitchen under storage shelves.
- 45-** Clean floors in hard to reach areas. Clean walls near utensil sink. Repair broken tiles in weight station. Clean vent above prep area.