

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

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|---|-------------------|--|
| DBA/NAME Sycamore Glen | | DATE 2/21/08 |
| ADDRESS 199 Diablo Avenue, Chico, CA 95926 | | RECHECK DATE 3+ days |
| OWNER/OPERATOR | | SITE # 2227 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: |
| INVENTORY TYPE 16F-25 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 30 days/1 day refrigerator |

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 | | |
|----|-----|-----|--|-----|-----|------------|----|-----|-----|---|---|-----|------------|---|--|
| | | | 1. Demonstration of knowledge; food safety certification | | | √ | | | √ | 12. Proper procedures followed for returned and reservice of food | | | | | |
| | | | Food Safety Certificate Exp Date None available | | | | √ | | | 13. Food in good condition, safe and unadulterated | | | | | |
| | | | EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | √ | | | 14. Food contact surfaces: clean and sanitized | | | | |
| √ | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | | | | FOOD FROM APPROVED SOURCES | | | | | |
| √ | | | 3. No discharge from eyes, nose, and mouth | | | | √ | | | 15. Food obtained from approved source | | | | | |
| √ | | | 4. Proper eating, tasting, drinking or tobacco use | | | | | | √ | 16. Shell stock with completed tags, in good condition, properly stored/displayed | | | | | |
| √ | | | 5. Hands clean and properly washed; gloves used properly | | | | | | √ | 17. Compliance with Gulf Oyster Regulations | | | | | |
| √ | | | 6. Adequate handwashing facilities supplied & accessible | | | | | | | SPECIAL PROCEDURES | | | | | |
| | | | TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | √ | 18. Compliance with variance, specialized process, reduced oxygen packaging, & 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 | | | √ | | | | LIQUID WASTE DISPOSAL | | | | | |
| | | | | | | | √ | | | 22. Sewage and wastewater properly disposed | | | | | |
| | | | | | | | | | | VERMIN | | | | | |
| | | | | | | | √ | | | 23. No rodents, insects, birds, or animals | | | | | |
| | | | | | | OUT | | | | | | | OUT | | |
| | | | SUPERVISION /PERSONAL CLEANLINESS | | | | | | | | 38. Adequate ventilation and lighting; designated areas, use | | | √ | |
| | | | 24. Person in charge present and performs duties | | | | | | | 39. Thermometers provided and accurate | | | | | |
| | | | 25. Personal cleanliness and hair restraints | | | | | | | 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:

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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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| DBA/NAME Sycamore Glen | DATE 2/21/08 |
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 7- Observed milk (46°F) and cut melon (49°F) in Hobart refrigerator (air temperature 45°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 9- Food handler reports cooling foods are wrapped/covered before placing in walk-in refrigerator. Do not cover until internal temperature of food reaches 41°F or below.
- 11- Food handler reports previously cooked and cooled cream soups reheated to 145°F for hot holding. Re-heat all previously cooked and cooled foods to 165°F for hot holding.
- 29- Observed box of D-Con in cabinet under hand sink in wait station. Unapproved pesticide discarded to trash by manager during inspection.
- 31- Observed accumulated residues behind nozzles of beverage machine. Clean.
- 33- Clean shelf/netting storing glasses in wait station to remove debris/residues.
- 35- Observed domestic microwave in prep area. Replace with NSF approved commercial unit when current unit becomes non-operational. Observed protective plastic wrap on side of freezer and top of microwave and foil on back panel of stove. Remove to facilitate cleaning. Clean can opener, mixers and inside microwave to remove accumulated food debris/residues. Observed accumulated black residues on caulking between wall and spray sink. Clean/replace. Replace missing front panel on Hobart refrigerator.
- 38- Observed lights over dishwasher to be burned out. Replace.
- 43- Observed toilet paper in employee restroom to be stored on shelf above toilet. Place toilet paper in sanitary dispenser.
- 45- Observed damaged area on ceiling in prep area, on wall under dishwasher and by ice bin in wait station. Repair/paint to be smooth and easily cleanable. Clean air conditioning vent/wall over walk-in refrigerator door to remove black dust. Seal wood board securing filter for ice machine (wait station) to be smooth and nonabsorbent. Observed accumulated food debris/residues by floor sink under utensil sink and debris/residues/miscellaneous trash behind freezer across from spray sink. Clean.