

## Food Program Official Inspection Report

<b>DBA/NAME</b> Oakmont Retirement Residence		<b>DATE</b> 7/19/07	
<b>ADDRESS</b> 2801 Cohasset Road, Chico, CA 95973		<b>RECHECK DATE</b> 1+ days	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2235	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 14 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	
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reservice of food				
			<b>Food Safety Cert Name: John Lang</b>							13. Food in good condition, safe and unadulterated			√	
			<b>Exp. Date: 4/20/11</b>							14. Food contact surfaces: clean and sanitized			√	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>														
√			2. Communicable disease; reporting, restrictions & exclusions				<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary <input type="checkbox"/> Iodine <input checked="" type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>							
√			3. No discharge from eyes, nose, and mouth				<b>FOOD FROM APPROVED SOURCES</b>							
	√		4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source				
			<b>PREVENTING CONTAMINATION BY HANDS</b>						√	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				<b>CONFORMANCE WITH APPROVED PROCEDURES</b>							
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures _____ Cold Temp      _____ Hot Temp	√	√	√	<b>CONSUMER ADVISORY</b>							
			8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods				
			9. Proper cooling methods	√	√	√	<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>							
			10. Proper cooking time & temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered	√	√	√	
√			11. Proper reheating procedures for hot holding				<b>WATER/HOT WATER</b>							
							<b>LIQUID WASTE DISPOSAL</b>							
							√			21. Hot and cold water available Temp: 120°F+				
							<b>VERMIN</b>							
										22. Sewage and wastewater properly disposed				
										23. No rodents, insects, birds, or animals			√	
						<b>OUT</b>								<b>OUT</b>
<b>SUPERVISION</b>														
			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							√
<b>PERSONAL CLEANLINESS</b>														
			26. Approved thawing methods used, frozen food maintained frozen.				<b>PHYSICAL FACILITIES</b>							
			27. Food separated and protected				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							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>														
			30. Food properly stored; food storage containers identified			√	44. Premises; personal/cleaning items; vermin-proofing							√
			31. Consumer self-service facilities properly constructed and maintained			√	<b>PERMANENT FOOD FACILITIES</b>							
			32. Food properly labeled & honestly presented				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							√
<b>EQUIPMENT/ UTENSILS/ LINENS</b>														
			33. Nonfood contact surfaces clean and in good repair.				46. No unapproved private homes/ living or sleeping quarters							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√	47. Signs posted; last inspection report available							
			36. Equipment, utensils and linens: Properly stored and used			√	48. Plan review required for new or remodel construction							
			37. Vending machines				49. Permits Available							
			38. Adequate ventilation and lighting; designated areas, use				50. Impoundment of unsanitary equipment or food							
							51. Permit Suspension							
							52. Other							
<b>NON-PERMANENT FOOD FACILITIES</b>														
							53. Mobile food facilities							
							54. Temporary food facilities							

Received by:

Specialist: