

## Food Program Official Inspection Report

<b>DBA/NAME Oakmont Retirement Residence</b>		<b>DATE 7/31/07</b>
<b>ADDRESS 2801 Cohasset Road, Chico CA 95973</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2235</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F-24</b>	<b>SERVICE 03</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>

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:</b>										13. Food in good condition, safe and unadulterated			
<b>Exp. Date</b>										14. Food contact surfaces: clean and sanitized			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary <input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>						
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			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			
<b>PREVENTING CONTAMINATION BY HANDS</b>										17. Compliance with Gulf Oyster Regulations			
			5. Hands clean and properly washed; gloves used properly				<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			6. Adequate handwashing facilities supplied & accessible							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							<b>CONSUMER ADVISORY</b>						
			7. Proper hot and cold holding temperatures _____ Cold Temp    _____ Hot Temp							19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
√			9. Proper cooling methods							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures				<b>WATER/HOT WATER</b>						
			11. Proper reheating procedures for hot holding							21. Hot and cold water available   Temp _____			
<b>Major Violation Check Only Continue To Correct Violations From Report Dated 7/19/07</b>							<b>LIQUID WASTE DISPOSAL</b>						
										22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
										23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION</b>							<b>39. Thermometers provided and accurate</b>						
			24. Person in charge present and performs duties				<b>40. Wiping cloths: properly used and stored</b>						
<b>PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
			25. Personal cleanliness and hair restraints				<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
			26. Approved thawing methods used, frozen food maintained frozen.				<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
			27. Food separated and protected				<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
			28. Fruits and vegetables washed as required.				<b>PERMANENT FOOD FACILITIES</b>						
			29. Toxic substances properly identified, stored, used				<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>						
			30. Food properly stored; food storage containers identified				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			31. Consumer self-service facilities properly constructed and maintained				<b>47. Signs posted; last inspection report available</b>						
			32. Food properly labeled & honestly presented				<b>48. Plan review required for new or remodel construction</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>49. Permits Available</b>						
			33. Nonfood contact surfaces clean and in good repair.				<b>50. Impoundment of unsanitary equipment or food</b>						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				<b>51. Permit Suspension</b>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				<b>52. Other</b>						
			36. Equipment, utensils and linens: Properly stored and used				<b>NON-PERMANENT FOOD FACILITIES</b>						
			37. Vending machines				<b>53. Mobile food facilities</b>						
			38. Adequate ventilation and lighting; designated areas, use				<b>54. Temporary food facilities</b>						
Received by:							Specialist:						