

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

DBA/NAME Teddy Malibu's		DATE 7-15-09	
ADDRESS 1002 W 5th St, Chico		RECHECK DATE 14+ days	
OWNER/OPERATOR		SITE # 2236	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 days	

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	
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:							12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated				
			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							15. Food obtained from approved source				
			5. Hands clean and properly washed; gloves used properly		x	x				16. Shell stock with completed tags, in good condition, properly stored/displayed				
			6. Adequate handwashing facilities supplied & accessible			x				17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, & 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			x	WATER & WASTE WATER							
			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding				VERMIN							
										22. Sewage and wastewater properly disposed				
										23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS							OUT							OUT
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use				
			25. Personal cleanliness and hair restraints			x				39. Thermometers provided and accurate			x	
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			x				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			x				44. Premises; personal/cleaning items; vermin-proofing			x	
FOOD STORAGE/ DISPLAY/ SERVICE										PERMANENT FOOD FACILITIES				
			30. Food properly stored; food storage containers identified			x				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x	
			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			x				50. Impoundment of unsanitary equipment or food				
			36. Equipment, utensils and linens: Properly stored and used			x				51. Permit Suspension				
			37. Vending machines							52. Other			x	

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/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5, 6- Cooking pot obstructing hand sink at beginning of inspection. Food handler observed washing hands in container of soapy water at utensil sink then resuming work (without drying hands). Food handlers shall use handwashing sink (only) for handwashing and shall use warm water, and soap to wash hands, then dry hands with a paper towel. Develop a written handwashing policy as to when employees are instructed to wash hands.
- 9- Hotel pan of cooked black beans (135° -120° F) observed cooling on prep table—placed in storage refrigerator to cool during inspection. Do not leave cooked foods sitting out on the table to cool.
- 14- a) Food handlers observed washing dishes at utensil sink with soapy water, then rinsing dishes then drying dishes (without sanitizing dishes). All dishes, utensils, cooking pots, etc. shall be washed, rinsed and then sanitized before being air dried. Utensil sink set up properly—wash compartment with soapy water and sanitizing compartment with sanitizing solution—during inspection.
- b) Some food debris observed in hard to reach areas of slicer.
- 25- Food handler observed with long, unconfined hair.
- 27- Container of raw meat, also cartons of whole, shell eggs stored on shelves above produce and ready to eat foods in 3-door storage refrigerator.
- 29- Spray bottle of domestic insecticide observed on shelf in storeroom.
- 30- a) Opened bulk bag of salt observed in storage area.
- c) Clean and relabel bulk food containers.
- d) Bulk bag of onions observed on floor in storeroom.
- e) No lids on containers of spices on shelf below steam table..
- 35- a) Continue to clean major equipment (ie: drawer refrigerator, storage refrigerator, etc) of residues, food debris, etc.
- b) Remove/ replace domestic equipment (ie: blenders, etc).
- c) Replace ripped door seals on storage freezer and refrigerators.
- d) Remove/ replace wheeled unfinished wood/ carpet pallet on unused refrigerator.
- 36- a) Ice scoop stored directly on top of ice machine.
- b) Provide handled scoops, rather than plastic cups for dispensing bulk spices (at cookline).
- c) Clean baskets observed stored on cardboard beverage boxes—relocate.
- 39- Replace missing thermometers in drawer refrigerator (41° F) and storage freezer.
- 44- a) Clean up, organize and remove misc./ unused items observed in storeroom and obstructing janitorial sink so as to eliminate clutter and facilitate cleaning.
- b) Provide hanger for air drying/ storage of mop in between uses.
- 45- Continue to clean walls and ceiling of dried residues, dust accumulation and grease. Continue to clean floors, especially under major equipment, of food debris, grease, misc. debris, etc.
- 52- a) Securely chain up carbon dioxide canisters to a stationary object.
- b) Remove container of gasoline observed in storeroom (in mop sink).