

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

<b>DBA/NAME</b> Teddy Malibu's		<b>DATE</b> 9-8-09
<b>ADDRESS</b> 1002 W 5 <sup>th</sup> St, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2236
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b>

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					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>											13. Food in good condition, safe and unadulterated						
			2. Communicable disease; reporting, restrictions & exclusions							x		14. Food contact surfaces: clean and sanitized					
			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>								
			4. Proper eating, tasting, drinking or tobacco use						15. Food obtained from approved source								
	x		5. Hands clean and properly washed; gloves used properly						16. Shell stock with completed tags, in good condition, properly stored/displayed								
			6. Adequate handwashing facilities supplied & accessible						17. Compliance with Gulf Oyster Regulations								
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>											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						<b>WATER &amp; WASTE WATER</b>								
			10. Proper cooking time & temperatures						21. Hot and cold water available								
			11. Proper reheating procedures for hot holding						22. Sewage and wastewater properly disposed								
<b>SUPERVISION /PERSONAL CLEANLINESS</b>											<b>VERMIN</b>						
												23. No rodents, insects, birds, or animals					
								OUT									OUT
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>											<b>PHYSICAL FACILITIES</b>						
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								
26. Approved thawing methods used, frozen food maintained frozen.									40. Wiping cloths: properly used and stored								
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>											<b>PERMANENT FOOD FACILITIES</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									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								
<b>EQUIPMENT/ UTENSILS/ LINENS</b>											<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
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									49. Permits Available								
36. Equipment, utensils and linens: Properly stored and used									50. Impoundment of unsanitary equipment or food								
37. Vending machines									51. Permit Suspension								
									52. Other								

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

Water line/ faucets have been repaired so that hot water can be turned on at each sink faucet.

Ice scoop has been moved from on top ice machine.

Wheeled wood/ carpet pallet has been removed.

45- Continue cleaning walls, ceiling and floor.

See inspection report of 9-3-09 for other items to be corrected.

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.

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FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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