

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

DBA/NAME Teddy Malibu's		DATE 7-10-08	
ADDRESS 1002 W 5 th St, Chico 95928		RECHECK DATE 10 days	
OWNER/OPERATOR		SITE # 2236	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 10 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
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 6-13-11				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
	x		5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures			x	WATER & WASTE WATER						
	x		11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						x
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						x
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						x
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													
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													
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						x	48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used						x	50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							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. <input type="checkbox"/>	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

10, 39- Provide a digital probe thermometer for checking food temperatures; including final temperature of cooked foods (ie: shrimp, small pieces of meat, etc).

Note: Dial type thermometer (range 50° - 550° F) available. No cooking occurring at time of inspection.

14- Some food debris observed in hard to reach areas of slicer. Obtain a brush for cleaning hard to reach areas of slicer. Properly wash, rinse and then sanitize long cutting board (on prep refrigerator) at least every 4 hours using an approved sanitizer (ie: 1 ounce bleach in 4 gal water) rather than less frequently.

27- Containers of raw meat and boxes of whole, shell eggs stored on shelves above cooked and ready to eat foods in refrigerators.

29- Spray bottles of chemicals stored on lower shelf near utensils at front counter.

30- a) Replace damaged/ melted food containers.

b) Some opened bulk bags of rice, beans, flour; also cardboard box of chilies observed in storage area.

c) Clean and relabel bulk food containers.

d) Cardboard box of tortillas, bag of potatoes observed on floor in storeroom.

e) Provide easily cleanable, rigid lids on containers of food to be stacked (in refrigerators) rather than just covering containers with plastic wrap prior to stacking.

34- Inadequate concentration of sanitizer (quaternary ammonia) available from sanitizer dispenser at utensil sink. Replace container of sanitizer for dispenser. Obtain test papers for checking sanitizer concentration.

Note: Bleach available for use as sanitizer.

35- a) Clean all major equipment (ie: refrigerators, ice machine, storage freezer, etc) of residues, food debris, etc.

b) Remove/ replace domestic equipment (ie: blenders).

c) Replace ripped door seals on storage freezer and refrigerators.

d) Remove/ replace wheeled unfinished wood/ carpet pallet near storage refrigerator. Provide easily cleanable, non-absorbent shelf unit. Remove paper shelf liners.

36- Ice scoop stored directly on top of ice machine.

38- Replace removed lights, missing light covers and missing part of light (at cookline) in kitchen.

39- Replace missing thermometers in prep refrigerator (41° F) and storage freezer.

40- Some soiled cleaning rags observed on prep tables.

41-a) Repair stripped cold water faucet at utensil sink. Repair leaking prep sink drain line. Repair leaking water line/ faucet at handsink.

b) Route keg drip tray drain line to an indirect sewage connection (ie: floor sink) rather than into a container.

44- Clean up, organize and remove misc./ unused items observed in storeroom and obstructing janitorial sink so as to eliminate clutter and facilitate cleaning.

45- Clean walls and ceiling of dried residues, dust accumulation and grease. Clean floors, especially under major equipment, of food debris, grease, misc. debris, etc.

52- Securely chain up carbon dioxide canisters to a stationary object.