

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Teddy Malibu's		<b>DATE</b> 3-2-07
<b>ADDRESS</b> 1002 W 5 <sup>th</sup> St, Chico 95928		<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> 21 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>15- Continue to scrub hard to reach areas of slicer (using scrub brush) to remove residues.</p> <p>18- Continue to clean major equipment of food residues.</p> <p>20- Continue to clean utensil bins of misc. food debris.</p> <p>24- A couple of used cleaning rags observed on prep counter—put into container of sanitizer during inspection. Label containers of sanitizer, used for cleaning rags.</p> <p>29- Continue to clean shelves of accumulated food debris/ residues and rust. Clean up/ organize items stored on shelves so as to eliminate clutter and facilitate cleaning.</p> <p>31- Continue to clean walls and ceiling of food residues. Continue to clean floors, in hard to reach areas, of misc. debris.</p> <p>Note: Two- drawer refrigerator is to be repaired. Foods (ie: fish) from this refrigerator are currently being kept in the prep refrigerator until drawer refrigerator is repaired.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
---	---

<b>R.E.H.S.</b>
<b>RECEIVED BY:</b>
Page 1 of 1