

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

DBA/NAME Old Town Rootbeer Co.		DATE 10-9-07	
ADDRESS 126 W 2 nd St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2239	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES			
x			2. Communicable disease; reporting, restrictions & exclusions							13. Food in good condition, safe and unadulterated			x
x			3. No discharge from eyes, nose, and mouth							14. Food contact surfaces: clean and sanitized			x
			PREVENTING CONTAMINATION BY HANDS							Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
x			4. Proper eating, tasting, drinking or tobacco use							CONFORMANCE WITH APPROVED PROCEDURES			
x			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source			x
x			6. Adequate handwashing facilities supplied & accessible					x		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			TIME AND TEMPERATURE RELATIONSHIPS						x	17. Compliance with Gulf Oyster Regulations			
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	CONSUMER ADVISORY			
			9. Proper cooling methods			x			x	19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures			x				HIGHLY SUSCEPTIBLE POPULATIONS			
x			11. Proper reheating procedures for hot holding					x		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			SUPERVISION							WATER/HOT WATER			
			24. Person in charge present and performs duties							x			
			PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL			
			25. Personal cleanliness and hair restraints			x				x			
			GENERAL FOOD SAFETY REQUIREMENTS							VERMIN			
			26. Approved thawing methods used, frozen food maintained frozen.							x			
			27. Food separated and protected			x				23. No rodents, insects, birds, or animals			
			28. Fruits and vegetables washed as required.							PHYSICAL FACILITIES			
			29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices			
			FOOD STORAGE/ DISPLAY/ SERVICE							42. Garbage and refuse properly disposed; facilities maintained			
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			x
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
			EQUIPMENT/ UTENSILS/ LINENS							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				47. Signs posted; last inspection report available			
			36. Equipment, utensils and linens: Properly stored and used							48. Plan review required for new or remodel construction			
			37. Vending machines							49. Permits Available			
			38. Adequate ventilation and lighting; designated areas, use							50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			
										NON-PERMANENT FOOD FACILITIES			
										53. Mobile food facilities			
										54. Temporary food facilities			

Reinspection fees will be charged for all subsequent reinspection 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
www.buttecounty.net/publichealth/

R.E.H.S.
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