

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

DBA/NAME Old Town Rootbeer		DATE 9-16-8
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: 21 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							12. Proper procedures followed for returned and reservice of food			x
Food Safety Certificate Exp Date _____							x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized			
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			
			4. Proper eating, tasting, drinking or tobacco use			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			9. Proper cooling methods				WATER & WASTE WATER						
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding			x	LIQUID WASTE DISPOSAL						
						x				22. Sewage and wastewater properly disposed			
							VERMIN						
						x				23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						
24. Person in charge present and performs duties							39. Thermometers provided and accurate						
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						
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							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					
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
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							x	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					

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

- 1- No current food safety certificate available at time of inspection. Fax copy of certificate to this Dept. (include name of facility on fax).
- 4- Employee's food observed on prep refrigerator.
- 5- Food handler observed touching face/ hair then resuming work without washing hands.
- 10, 11- Rapidly heat nacho cheese sauce and chili in microwave oven prior to placing in steam table—foods reportedly heated in steam table. Use probe thermometer (available at time of inspection) to check temperature of cooked/ heated foods and temperatures of hot held foods.
- 12- Common containers (and spoons) of condiments (ie: relish, sliced peppers, etc) observed for customer self-service.
- 29- Spray bottles of chemicals observed hanging on handsink.
- 34- Use test papers to check sanitizer concentration in sanitizer compartment of utensil sink. Water in sink compartments (set up for dishwashing) 85°-90° F—change water out when water temperature drops below 100° F.
- 35- a) Opened containers of food (ie: chili, cheese sauce, etc) observed in display refrigerator. Display refrigerator labeled: for storage of bottles/ packaged food only.
- b) Remove/ replace domestic equipment (ie: domestic sandwich grills)—all equipment shall be NSF approved and suitable for the intended use.
- 36- Dipper well (in use) observed with water shut off—water turned on during inspection. Remove absorbent paper shelf liners on shelves under glasses and food containers. OK to use easily cleanable, non-absorbent plastic liners or rubber netting if needed.
- 40- Used cleaning rags observed on various prep counters.
- 44- Back door left open at time of inspection. Organize storage shelving (in office)—store misc. items separately from food and utensils.
- 45- a) Ice machine observed at end of hallway (in customer area)—ice machine shall be in a finished off prep area with self-coved floor and smooth, easily cleanable walls and ceiling rather than in customer area.
- b) Repair/ patch damaged area of ceiling and some holes in ceiling in basement storeroom.