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

DBA/NAME Chico Racquet Club		**DATE** 11/13/09
ADDRESS 1629 Manzanita Avenue, Chico CA 95926		**RECHECK DATE**
OWNER/OPERATOR		**SITE #** 2259
MAILING ADDRESS		**CORRECT MAJOR VIOLATIONS BY:**
INVENTORY TYPE 16F-23	**SERVICE** 01	**CORRECT MINOR VIOLATIONS BY:**

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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES			
			2. Communicable disease; reporting, restrictions & exclusions			
			3. No discharge from eyes, nose, and mouth			
			4. Proper eating, tasting, drinking or tobacco use			
			5. Hands clean and properly washed; gloves used properly			
			6. Adequate handwashing facilities supplied & accessible			
			TIME & TEMPERATURE RELATIONSHIPS			
√			**7.** Proper hot and cold holding temperatures			
			8. Time as a public health control: Proper procedures & records			
			9. Proper cooling methods			
			10. Proper cooking time & temperatures			
			11. Proper reheating procedures for hot holding			

IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
			12. Proper procedures followed for returned and reservice of food			
			13. Food in good condition, safe and unadulterated			
			14. Food contact surfaces: clean and sanitized			
			APPROVED SOURCE & SPECIAL PROCEDURES			
			15. Food obtained from approved source			
			16. Shell stock with completed tags, in good condition, properly stored/displayed			
			17. Compliance with Gulf Oyster Regulations			
			18. Compliance with variance, specialized process, & HACCP Plan			
			19. Consumer advisory provided for raw or undercooked foods			
			20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			WATER & WASTE WATER			
			21. Hot and cold water available			
			22. Sewage and wastewater properly disposed			
			VERMIN			
			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		**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		**49.** Permits Available	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity		**50.** Impoundment of unsanitary equipment or food	
36. Equipment, utensils and linens: Properly stored and used		**51.** Permit Suspension	
37. Vending machines		**52.** Other	

OBSERVATIONS AND CORRECTIVE ACTIONS: 7- Observed all foods at 40°F-41°F in prep refrigerator (air temperature 38°F). Violation 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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R.E.H.S.

RECEIVED BY: **Mailed 11/17/09**