

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Chico Eastside Little League		DATE 5/9/07
ADDRESS 328 Southgate Ave., Chico, CA		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2277
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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	X		<p>1) Observed cooked chicken 121 °F in a pan near the barbecue grill. (Note: One burner was available for hot holding chicken, hot dogs and hamburgers, but reported that food burns when kept on burner.) Either cook food to order or keep it on the grill until ready to serve. Observed hot dogs 57-60 °F, frozen chicken and hamburgers <41 °F stored out at the grill. Take out smaller amounts of food to be cooked on the grill so that food does not sit out for long periods of time.</p> <p>2,11) Digital probe thermometer was not readily available, food handler retrieved thermometer from inside building. Observed cook not check final cooking temperatures of chicken, hot dogs and hamburgers before serving. Cooking temperatures were unknown by cook.</p> <p>8) Ice bucket not labeled "Ice Only".</p> <p>16) Reported that utensils are washed with soap and water, rinsed, and then dried with a towel. Utensils should be washed (with hot water and soap), rinsed in hot water and then sanitized (soak in a solution of 1 oz. of bleach for every 4 gallons of water) and then air dry.</p> <p>18) Replace the damaged domestic chest freezer with a commercial freezer.</p> <p>18,26) Observed soda dispenser and shaved ice machine draining into a container. Plumb the soda dispenser and shaved ice machine drain lines into an approved indirect sewage connection.</p> <p>20) Observed paper cups stored on a soiled cloth towel.</p> <p>29) Clean the shelf storing the soda syrup boxes to remove sticky residues.</p> <p>32) Repair the inoperable exhaust fan in restroom.</p> <p>38) No food safety certificate available during inspection. Provide documentation that a person from this facility has passed an approved food safety exam.</p>
2	Cooking/Reheating	X		
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer		X	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation		X	
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		X	
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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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