

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

<b>DBA/NAME Smokin' Mo's</b>		<b>DATE 9-17-07</b>
<b>ADDRESS 131 Broadway, Chico</b>		<b>RECHECK DATE 30+ days</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2284</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 2 days</b>
<b>INVENTORY TYPE 16F- 24</b>	<b>SERVICE 03</b>	<b>CORRECT MINOR VIOLATIONS BY: 30 days</b>

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	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food					
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<b>FOOD FROM APPROVED SOURCES</b>						
			2. Communicable disease; reporting, restrictions & exclusions						x	13. Food in good condition, safe and unadulterated					
			3. No discharge from eyes, nose, and mouth							14. Food contact surfaces: clean and sanitized					
x			4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source					
			6. Adequate handwashing facilities supplied & accessible					x		16. Shell stock with completed tags, in good condition, properly stored/displayed					
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<b>CONSUMER ADVISORY</b>						
			7. Proper hot and cold holding temperatures				x	x		17. Compliance with Gulf Oyster Regulations					
			8. Time as a public health control: Proper procedures & records							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
x			9. Proper cooling methods						<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
x			10. Proper cooking time & temperatures							19. Consumer advisory provided for raw or undercooked foods					
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			<b>WATER/HOT WATER</b>						<b>LIQUID WASTE DISPOSAL</b>						
			21. Hot and cold water available Temp 120° F							22. Sewage and wastewater properly disposed					
			<b>VERMIN</b>						<b>PERMANENT FOOD FACILITIES</b>						
			23. No rodents, insects, birds, or animals							23. No rodents, insects, birds, or animals					
			<b>SUPERVISION</b>			OUT			<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			24. Person in charge present and performs duties							39. Thermometers provided and accurate					OUT
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored					x
			<b>PERSONAL CLEANLINESS</b>						<b>PHYSICAL FACILITIES</b>						
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices					x
			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					
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>NON-PERMANENT FOOD FACILITIES</b>						
			30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					x
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters					
			32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available					
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>						<b>REINSPECTION &amp; ENFORCEMENT</b>						
			33. Nonfood contact surfaces clean and in good repair.				x			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				x			50. Impoundment of unsanitary equipment or food					
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension					
			37. Vending machines							52. Other					
			38. Adequate ventilation and lighting; designated areas, use							53. Mobile food facilities					
									54. Temporary food facilities						

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  
www.buttecounty.net/publichealth/

**R.E.H.S.**  
**RECEIVED BY:** mailed/ faxed  
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