

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

DBA/NAME County Waffles #918		DATE 5-15-08	
ADDRESS 2485 Notre Dame Blvd., Chico		RECHECK DATE 1 day	
OWNER/OPERATOR Brooks & Neves LLC		SITE # 2286	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	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 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				X			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 10/2008				X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X	X	X
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible	X		X	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						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding	X		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							PHYSICAL FACILITIES						
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
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:

SEE PAGE 2

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:

Page 1 of 2

DBA/NAME Country Waffles #918	DATE 5-15-08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-** No paper towels in women's restroom. Paper towels provided during inspection.
- 11-** Observed soups 124°F and 144°F being reheated in warmers at wait station. Soups placed atop stovetop for rapid reheating to 165°F during inspection.
- 14-** No sanitizer detected in dishwasher (x3 cycles and 'priming') when checked with inspector's test strips. Service call for dishwasher placed and manual sanitization at utensil sink set up during inspection. –Remove and clean/sanitize soda dispenser nozzles to remove some mildew/encrusted residues.
- 35-** Clean underside of mixer to remove some dried food residues. –Clean inside ice machine to remove some mildew. –Observed some melted/cracked plastic food containers stored at dishwashing area.
- 36-** Observed non-handled disposable cup stored in container of croutons at wait station. Provide handled utensils for dispensing of (dry) salad toppings.
- 40-** Observed <100ppm of bleach and turbid water in designated wiping rag storage buckets at prep area and wait station. Bleach water changed out during inspection.
- 41-** Clean floor sinks in dry food/canned storage room and for beverage machine at wait station to remove some mold. –Repair leaky drainpipe at dishwasher.
- 45-** Observed ceiling in prep area to be rough in areas and paint peeling.