

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

<b>DBA/NAME</b> Country Waffles #918		<b>DATE</b> 8-23-07
<b>ADDRESS</b> 2485 Notre Dame Blvd., #800, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Brooks & Neves LLC		<b>SITE #</b> 2286
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth							<b>Sanitizer Type:</b> X Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b> 50ppm at dishwasher			
			4. Proper eating, tasting, drinking or tobacco use			X	<b>FOOD FROM APPROVED SOURCES</b>						
<b>PREVENTING CONTAMINATION BY HANDS</b>							X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly		X	X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										X			
			7. Proper hot and cold holding temperatures			X	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			9. Proper cooling methods			X	<b>CONSUMER ADVISORY</b>						
			10. Proper cooking time & temperatures		X	X			X	19. Consumer advisory provided for raw or undercooked foods			
X			11. Proper reheating procedures for hot holding				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
								X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>SUPERVISION</b>										X			
			24. Person in charge present and performs duties				<b>WATER/HOT WATER</b>						
<b>PERSONAL CLEANLINESS</b>							X			21. Hot and cold water available			
			25. Personal cleanliness and hair restraints				<b>LIQUID WASTE DISPOSAL</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							X			22. Sewage and wastewater properly disposed			
			26. Approved thawing methods used, frozen food maintained frozen.				<b>VERMIN</b>						
			27. Food separated and protected				X			23. No rodents, insects, birds, or animals			
			28. Fruits and vegetables washed as required.				<b>OUT</b>						
			29. Toxic substances properly identified, stored, used			X	<b>OUT</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										39. Thermometers provided and accurate			
			30. Food properly stored; food storage containers identified				<b>PHYSICAL FACILITIES</b>						
			31. Consumer self-service facilities properly constructed and maintained							41. Plumbing: Plumbing in good repair, proper backflow devices			X
			32. Food properly labeled & honestly presented							42. Garbage and refuse properly disposed; facilities maintained			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										43. Toilet facilities: properly constructed, supplied, cleaned			
			33. Nonfood contact surfaces clean and in good repair.							44. Premises; personal/cleaning items; vermin-proofing			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available		X		<b>PERMANENT FOOD FACILITIES</b>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity		X					45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			36. Equipment, utensils and linens: Properly stored and used		X					46. No unapproved private homes/ living or sleeping quarters			
			37. Vending machines				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			38. Adequate ventilation and lighting; designated areas, use							47. Signs posted; last inspection report available			
<b>NON-PERMANENT FOOD FACILITIES</b>										48. Plan review required for new or remodel construction			
<b>OUT</b>										49. Permits Available			
<b>OUT</b>										50. Impoundment of unsanitary equipment or food			
<b>OUT</b>										51. Permit Suspension			
<b>OUT</b>										52. Other			
<b>OUT</b>										53. Mobile food facilities			
<b>OUT</b>										54. Temporary food facilities			

Reinspection fees will be charged for all subsequent reinspection 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:**

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