

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Country Waffles		DATE 12/7/066
ADDRESS 2485 Notre Dame Blvd., Chico, CA 95928		RECHECK DATE 7+ days
OWNER/OPERATOR		SITE # 2286
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-25	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 7 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			<p>3- Observed large pot of soup (124°F, <1 hour) being cooled at room temperature on stove across from prep sink. At Inspector's request, soup was poured into uncovered, shallow containers and placed into walk-in refrigerator. When cooling cooked foods, place in uncovered, shallow containers (at depths of 2 inches or less) and move immediately into walk-in refrigerator until 41°F or below.</p> <p>8- Observed unsealed bags of cereal on shelf in storeroom.</p> <p>11- Provide thermometer in right hand refrigerator in wait station.</p> <p>13- Observed tin can used as scoop in bulk container storing flour.</p> <p>18- Clean door seals on refrigerator in wait station to remove black residues and inside back and top to remove accumulated black and white residues.</p> <p>20- Observed spatula being stored on towel at stove.</p> <p>20,24- Observed food handler "clean" knife at prep refrigerator by wiping with soiled wiping rag.</p> <p>26- Repair leak at left hand faucet in men's rest room.</p> <p>Note: Dennis Neves passed Serv Safe exam 10/28/03.</p>
2	Cooking/Reheating			
3	Cooling	x		
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		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	x		
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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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