

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

<b>DBA/NAME</b> Enloe Conference Center		<b>DATE</b> 9-9-09	
<b>ADDRESS</b> 1531 Esplanade, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2293	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the California Retail Food 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. FSC Exp. Date: 7-25-11						x			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated			
x			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
			4. Proper eating, tasting, drinking or tobacco use					x	x			15. Food obtained from approved source			
x			5. Hands clean and properly washed; gloves used properly								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 &amp; TEMPERATURE RELATIONSHIPS</b>															
x			7. Proper hot and cold holding temperatures								x	18. Compliance with variance, specialized process, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						<b>WATER &amp; WASTE WATER</b>						
x			10. Proper cooking time & temperatures						x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
								x			23. No rodents, insects, birds, or animals				
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints															
26. Adequate ventilation and lighting; designated areas, use															
27. Thermometers provided and accurate															
28. Wiping cloths: properly used and stored															
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>															
29. Plumbing: Plumbing in good repair, proper backflow devices															
30. Garbage and refuse properly disposed; facilities maintained															
31. Toilet facilities: properly constructed, supplied, cleaned															
32. Premises; personal/cleaning items; vermin-proofing															
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>															
33. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
34. No unapproved private homes/ living or sleeping quarters															
<b>EQUIPMENT/ UTENSILS/ LINENS</b>															
35. Signs posted; last inspection report available															
36. Plan review required for new or remodel construction															
37. Permits Available															
38. Impoundment of unsanitary equipment or food															
39. Permit Suspension															
40. Other															

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 4- No lid observed on food handler's coffee cup.
- 30, 35- Some boxes, containers of food stacked on floor in walk-in cooler and walk-in freezer. Provide additional refrigeration/ refrigerator and freezer so as to provide an adequate amount of shelving in refrigeration/ freezer units for storage of foods.
- 34- a) Provide sink drain plug(s)—using plastic container as a plug for produce prep sink at time of inspection.
- b) No sanitizer detected in rinse cycle of dishwasher—dishwasher repaired to provide adequate sanitizer during inspection.
- 41- Repair leaking utensil sink faucet.

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.

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FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY: mailed/ faxed**

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