

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Kentucky Fried Chicken		DATE 5/1/07
ADDRESS 1161 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2295
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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	x		<p>1- a) Observed several pieces fried chicken (124°F-129°F, 2 hours) in hot holding unit and small portion shredded beef (119°F-120°F, 2 hours) in steam table. Chicken removed from hot holding unit and cooled in walk-in for de-boning and shredded beef voluntarily discarded to trash by manager during inspection.</p> <p>b) Observed several small pieces of raw chicken and spots of chicken juice in sifted breading (reportedly in use 4.5 hours). Sifted breading voluntarily discarded to trash by manager. Food handler reports breading is made at 11 a.m. and used until it runs out (usually around 5 p.m.). New breading is made after 5 p.m. and refrigerated for use with first batch of chicken the next morning. Refrigerate breading between each batch of chicken until sifter screen is properly repaired to remove all raw chicken pieces/chicken juice. Note: Ensure breading tubs are properly washed, rinsed and sanitized after each use or every four hours of <i>continuous</i> use.</p> <p>18- Observed water pooled around ice machine and water dripping from pipe underneath. Repair. Clean behind/between beverage dispenser nozzles (lobby) to remove accumulated beverage residues. Clean fryers/refrigerators/freezers, etc. to remove food residues.</p> <p>24- Observed a few soiled wiping rags on food contact surfaces and on rack storing clean utensils over utensil sink. Store wiping rags in available sanitizer buckets between uses.</p> <p>26- Observed leak at both utensil sink faucets. Repair.</p> <p>27- No soap at hand sink by breading station. Provide.</p> <p>29- Clean cabinets under both beverage dispensers to remove debris/residues. Observed pieces of raw chicken and filmy chicken residue on tiled shelf under storage rack in walk-in refrigerator. Clean.</p> <p>31- Observed worn, chipped paint on door frame to back door. Repaint to be smooth and easily cleanable. Replace missing wall-corner guards and re-secure loose wall-corner guard on walls by hand sink to facilitate cleaning. Clean floor sinks under front counter, under lobby beverage dispenser, by breading station hand sink and by back door to remove accumulated residues. Clean walls where needed to remove food residues and wall above utensil sink to remove back residues. Clean floors under counters, refrigerators, prep tables, etc. to remove debris/residues/miscellaneous trash. Clean floor and floor matt in walk-in freezer to remove accumulated food debris. Replace broken floor tile in walk-in refrigerator. Repair missing section of wall above cove base tile by breading station and hole in ceiling panel above breading station.</p> <p>Note: Chris Luna passed Certified Professional Food Manager examination 3/14/07.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
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 style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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R.E.H.S.
RECEIVED BY: Signed 5/1/07
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