

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

<b>DBA/NAME</b> Kentucky Fried Chicken		<b>DATE</b> 9/30/08	
<b>ADDRESS</b> 1161 Mangrove Avenue, Chico, CA 95926		<b>RECHECK DATE</b> 1+ days	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2295	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately	
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> immediately	

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
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√				19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
<b>MAJOR VIOLATION CHECK ONLY</b>										22. Sewage and wastewater properly disposed			
<b>RE-INSEPTION FEES APPLY TO SUBSEQUENT INSPECTIONS</b>							<b>VERMIN</b>						
						<b>OUT</b>				23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>OUT</b>						
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						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored						
26. Approved thawing methods used, frozen food maintained frozen.							<b>PHYSICAL FACILITIES</b>						
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices						
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained						
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing						
30. Food properly stored; food storage containers identified							<b>PERMANENT FOOD FACILITIES</b>						
31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 7, 35- Observed crispy chicken (122°F-124°F), original chicken (120°F-123°F) and popcorn chicken (119°F-120°F) in hot holding display cabinet. Unit's thermostat read 170°F during inspection; air temperature 125°F-128°F in front section of unit, 139°F in back section of unit with Inspector's thermometer. Adjust/repair unit to maintain all chicken being hot held at 135°F or above.

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.

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

**RECEIVED BY:**

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