

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Chico Natural Food		<b>DATE</b> 3-5-07
<b>ADDRESS</b> 818 Main St, Chico 95928		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Rachel Oriana Schraeder		<b>SITE #</b> 2337
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 14	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 21 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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- a) Prechill toasted bread before using to make sandwiches which are then wrapped and placed in display refrigerator. Basil egg salad sandwiches 50° F in display refrigerator at time of inspection.</p> <p>b) Use probe thermometer to check cooling procedure to verify that cooked, cooling foods (like tofu, etc) cool rapidly prior to placing in storage containers.</p> <p>11- Provide thermometers in display freezers.</p> <p>15, 20- Used knife observed in knife rack in produce prep area.</p> <p>21- Front doors left open. Some flies observed in produce prep area.</p> <p>26- Provide anti-siphon valve on faucet at produce prep sink (between faucet and hose).</p> <p>31- a) Replace water damaged ceiling panel in front corner of display area.</p> <p>b) Repair small holes in wall between kitchen utensil sink and display freezer.</p> <p>c) Remove cardboard in floor sink below produce prep sink. Clean floor, under prep table near produce prep sink.</p> <p>d) Repair damaged wall between produce prep area and storeroom. Clean floor, under bulk food shelves in storage area, of misc. food debris.</p> <p>e) Resecure loose FRP wall panels to walls and ceiling in produce walk-in cooler. Clean walls and ceiling of residues/ dust accumulation.</p> <p>40- Repair leaking condenser in produce walk-in cooler.</p> <p>Ester Brown passed Serv Safe exam on 4-18-06.</p>
2	Cooking/Reheating			
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling		x	
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage		x	
21	Vermin		x	
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
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		x	

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 type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>R.E.H.S.</b>
<b>RECEIVED BY:</b> Faxed 891-6066/ mailed
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