

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

DBA/NAME Zucchini &Vine		DATE 9-10-09	
ADDRESS 204 Main St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR Nancy Lindahl		SITE # 2405	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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:						x			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized			x		
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES								
x			4. Proper eating, tasting, drinking or tobacco use						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					
TIME & TEMPERATURE RELATIONSHIPS																	
			7. Proper hot and cold holding temperatures					x			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								x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered					
		x	10. Proper cooking time & temperatures						x			WATER & WASTE WATER					
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available					
									x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									
24. Person in charge present and performs duties								38. Adequate ventilation and lighting: designated areas, use								OUT	
25. Personal cleanliness and hair restraints								39. Thermometers provided and accurate								x	
26. Approved thawing methods used, frozen food maintained frozen.								40. Wiping cloths: properly used and stored									
27. Food separated and protected								PHYSICAL FACILITIES									
28. Fruits and vegetables washed as required.								41. Plumbing: Plumbing in good repair, proper backflow devices									
29. Toxic substances properly identified, stored, used								42. Garbage and refuse properly disposed; facilities maintained									
30. Food properly stored; food storage containers identified								43. Toilet facilities: properly constructed, supplied, cleaned									
31. Consumer self-service facilities properly constructed and maintained								44. Premises; personal/cleaning items: vermin-proofing									
32. Food properly labeled & honestly presented								PERMANENT FOOD FACILITIES									
EQUIPMENT/ UTENSILS/ LINENS								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean									
33. Nonfood contact surfaces clean and in good repair.								46. No unapproved private homes/ living or sleeping quarters									
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT									
35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity								47. Signs posted; last inspection report available									
36. Equipment, utensils and linens: Properly stored and used								48. Plan review required for new or remodel construction									
37. Vending machines								49. Permits Available									
								50. Impoundment of unsanitary equipment or food									
								51. Permit Suspension									
								52. Other									

OBSERVATIONS AND CORRECTIVE ACTIONS: 1- No current food safety certificate available. At least one person working at this facility shall have passed an approved Food safety test within the next 60 days. Fax copy of certificate to this Dept. (include name of facility on fax).

7, 35, 39- Refrigerated cheese case 50° F at time of inspection—adjust refrigerator so as to maintain potentially hazardous foods at 41° F or less. Digital probe thermometer observed refrigerated cheese case (thermometer not operating). Provide an easily readable refrigerator thermometer for cheese case.

14, 34- Use utensil sink only for washing all dishes(rather than using handsink for some dishes). Dishes are reportedly washed (with soapy water) then rinsed—sanitize dishes after rinsing, using an approved sanitizer (ie: 1 ounce bleach in 4 gal. water).

27- Use thermometer to check temperature of potentially hazardous foods (cheeses) at time of delivery.

33- Unfinished wood shelves observed above utensil sink and in basement. Seal/ paint wood shelves to be smooth, easily cleanable and non-absorbent.

38- No covers observed on lights above utensil sink—provide cover or light sleeves on fluorescent lights.

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.

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