

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

<b>DBA/NAME</b> Flyers 46		<b>DATE</b> 12/11/07
<b>ADDRESS</b> 2402 Cohasset Road, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2444
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 13	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days

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 reservice 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 Temp			√	
		√	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
						√				22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
						√				23. No rodents, insects, birds, or animals				
						<b>OUT</b>							<b>OUT</b>	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</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>PERMANENT FOOD 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>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</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>							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.									√	48. Plan review required for new or remodel construction				
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity									√	50. Impoundment of unsanitary equipment or food				
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension							
37. Vending machines							52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**


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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 21- Hot water at utensil sink 110°F during inspection. Adjust water heater to maintain 120°F or above.
- 33- Observed water damaged/swollen cabinets with several areas of missing laminate at hand sink and beverage machine/coffee brewing area. Repair to be smooth, easily cleanable and non-absorbent. Note: Manager reports cabinets scheduled for replacement before end of year.
- 35- Clean inside ice machine to remove accumulated red/brown residues.
- 38- Adjust/replace ill fitting/damaged shatterproof light covers over beverage dispenser.
- 41- Observed standing liquid in floor sink under beverage dispenser. Repair to drain quickly.
- 45- Clean floors under beverage syrup boxes to remove residues/dust/debris and floor sink in cabinet under beverage dispenser to remove accumulated residues.