

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

DBA/NAME Orange Julius		DATE 11-1-07
ADDRESS 1950 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2477
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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	
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized				
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):							
X			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES							
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source				
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
PREVENTING CONTAMINATION BY HANDS									X	17. Compliance with Gulf Oyster Regulations				
TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES							
X			7. Proper hot and cold holding temperatures					X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
		X	8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY							
	X		9. Proper cooling methods					X	19. Consumer advisory provided for raw or undercooked foods					
	X		10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS							
	X		11. Proper reheating procedures for hot holding					X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
SUPERVISION							WATER/HOT WATER							
OUT							OUT							
24. Person in charge present and performs duties							X			21. Hot and cold water available				
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL							
25. Personal cleanliness and hair restraints							X			22. Sewage and wastewater properly disposed				
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN							
26. Approved thawing methods used, frozen food maintained frozen.							X			23. No rodents, insects, birds, or animals				
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							
FOOD STORAGE/ DISPLAY/ SERVICE							43. Toilet facilities: properly constructed, supplied, cleaned							
30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing							
31. Consumer self-service facilities properly constructed and maintained							PERMANENT FOOD FACILITIES							
32. Food properly labeled & honestly presented							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
EQUIPMENT/ UTENSILS/ LINENS							46. No unapproved private homes/ living or sleeping quarters							
33. Nonfood contact surfaces clean and in good repair.							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							47. Signs posted; last inspection report available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							48. Plan review required for new or remodel construction							
36. Equipment, utensils and linens: Properly stored and used							49. Permits Available							
37. Vending machines							50. Impoundment of unsanitary equipment or food							
38. Adequate ventilation and lighting; designated areas, use							51. Permit Suspension							
OUT							52. Other							
OUT							NON-PERMANENT FOOD FACILITIES							
OUT							53. Mobile food facilities							
OUT							54. Temporary food facilities							

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.
RECEIVED BY:
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Food Safety Cert Name: current	Exp. Date: June 2009
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Food employee was unaware of proper utensil washing procedures.
- 33) Large ice bin cabinet is in disrepair. Wood structure is water damaged which could create harborage for cockroaches. Replace unit within 6 months.
- 34) No test strips available for checking sanitizer levels.
- 35) Clean inside ice machine of residues in upper sections.
- 45) Clean floors of misc. debris in hard to reach areas. Replace missing base tile coving (mostly at damaged cabinet).