

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

<b>DBA/NAME</b> Burger King		<b>DATE</b> 11-1-07
<b>ADDRESS</b> 1950 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2480
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							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				<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>							
X			4. Proper eating, tasting, drinking or tobacco use				<b>FOOD FROM APPROVED SOURCES</b>							
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				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	17. Compliance with Gulf Oyster Regulations				
X			7. Proper hot and cold holding temperatures				<b>CONFORMANCE WITH APPROVED PROCEDURES</b>							
		X	8. Time as a public health control: Proper procedures & records					X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
	X		9. Proper cooling methods				<b>CONSUMER ADVISORY</b>							
X			10. Proper cooking time & temperatures					X		19. Consumer advisory provided for raw or undercooked foods				
X			11. Proper reheating procedures for hot holding				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>							
								X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>SUPERVISION</b>														
			24. Person in charge present and performs duties				<b>WATER/HOT WATER</b>							
<b>PERSONAL CLEANLINESS</b>							X			21. Hot and cold water available				
25. Personal cleanliness and hair restraints							<b>LIQUID WASTE DISPOSAL</b>							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							X			22. Sewage and wastewater properly disposed				
26. Approved thawing methods used, frozen food maintained frozen.							<b>VERMIN</b>							
27. Food separated and protected						X				23. No rodents, insects, birds, or animals				
28. Fruits and vegetables washed as required.							<b>PHYSICAL FACILITIES</b>							
29. Toxic substances properly identified, stored, used										39. Thermometers provided and accurate				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>														
30. Food properly stored; food storage containers identified							<b>PERMANENT FOOD FACILITIES</b>							
31. Consumer self-service facilities properly constructed and maintained										40. Wiping cloths: properly used and stored				
32. Food properly labeled & honestly presented										<b>NON-PERMANENT FOOD FACILITIES</b>				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>														
33. Nonfood contact surfaces clean and in good repair.										41. Plumbing: Plumbing in good repair, proper backflow devices				
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										42. Garbage and refuse properly disposed; facilities maintained				
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					X					43. Toilet facilities: properly constructed, supplied, cleaned				
36. Equipment, utensils and linens: Properly stored and used										44. Premises; personal/cleaning items; vermin-proofing				
37. Vending machines							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
38. Adequate ventilation and lighting; designated areas, use										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X	
<b>REINSPECTION FEES</b>														
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"/>											46. No unapproved private homes/ living or sleeping quarters			
202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/											<b>R.E.H.S.</b>			
											<b>RECEIVED BY:</b>			
											Page 1 of 2			

<b>DBA/NAME Burger King</b>	<b>DATE 11-1-07</b>
Food Safety Cert Name: current	<b>Exp. Date: Oct. 2011</b>
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 35) Beverage dispenser/ice machine is leaking in many places and needs replaced.
- 45) Clean floors of misc. debris in hard to reach areas.