

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Burger King #6152		<b>DATE</b> 10/10/06
<b>ADDRESS</b> 1950 E 20 <sup>th</sup> Street, Chico, CA 95928		<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> 30 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>11- No thermometer in freezer under condiment table; provide.</p> <p>18- a) Observed standing water under ice machine. Manager reports ice machine leaking—noted by inspector at last inspection dated 11/8/05. Repeat violation.  b) Observed residues on beverage dispensers; clean.  c) Observed thick grease buildup and two soiled, plastic containers holding grease under fryer. Food handler reports leak at fryer; repair.  d) Observed thick grease buildup between separation at fryers; clean.</p> <p>21, 31- Observed two cockroaches in beverage syrup pooled under rack where cleaning agents are stored. Manager reports Pest Control Operator had just been there that morning. Pooled liquid was cleaned during inspection.</p> <p>31- a) Observed residues and trash on floor under beverage dispenser; clean.  b) Clean floor under fryer to remove grease buildup, food debris and dust.</p> <p>Note: Desiree Beranek passed Serv Safe 10/12/04.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin		x	
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
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			

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 checked="" type="checkbox"/> <p>411 Main St.  P. O. Box 5364  Chico, CA 95927  (530) 891-2727  FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive  Oroville, CA 95965  (530) 538-7281  FAX (530) 538-7785</p>
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<b>R.E.H.S.</b>
<b>RECEIVED BY: Mailed 10/23/06</b>
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