

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

DBA/NAME Chico Mall Restrooms		DATE 11-6-07
ADDRESS 1950 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2501
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-80	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												
PREVENTING CONTAMINATION BY HANDS							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						
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations					
		X	7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES								
		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				CONSUMER ADVISORY								
		X	10. Proper cooking time & temperatures					X	19. Consumer advisory provided for raw or undercooked foods						
		X	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS								
21 Note: unable to verify HW at mop sinks because faucet handles had been removed.									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
							WATER/HOT WATER								
	X	X					X	X	21. Hot and cold water available						
LIQUID WASTE DISPOSAL									X	22. Sewage and wastewater properly disposed					
VERMIN									X	23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION							39. Thermometers provided and accurate 40. Wiping cloths: properly used and stored								
24. Person in charge present and performs duties															
PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices								
GENERAL FOOD SAFETY REQUIREMENTS							42. Garbage and refuse properly disposed; facilities maintained								
26. Approved thawing methods used, frozen food maintained frozen.							43. Toilet facilities: properly constructed, supplied, cleaned								
27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing								
28. Fruits and vegetables washed as required.							PERMANENT FOOD FACILITIES								
29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
FOOD STORAGE/ DISPLAY/ SERVICE							46. No unapproved private homes/ living or sleeping quarters								
30. Food properly stored; food storage containers identified							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available								
32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction								
EQUIPMENT/ UTENSILS/ LINENS							49. Permits Available								
33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food								
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension								
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							52. Other								
36. Equipment, utensils and linens: Properly stored and used							NON-PERMANENT FOOD FACILITIES								
37. Vending machines							53. Mobile food facilities								
38. Adequate ventilation and lighting; designated areas, use							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. <input type="checkbox"/>							202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/							R.E.H.S.	
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