

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

<b>DBA/NAME Marie Calendar's</b>		<b>DATE 12-12-07</b>	
<b>ADDRESS 1910 E 20<sup>th</sup> St, Chico 95928</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2534</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 25</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 30 days</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 reservice of food			
			Food Safety Certificate Exp Date <u>11/14/11</u>				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use			x			x	17. Compliance with Gulf Oyster Regulations			
x			5. Hands clean and properly washed; gloves used properly						x				
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			7. Proper hot and cold holding temperatures				x			19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			x	<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding	x	x	x	<b>LIQUID WASTE DISPOSAL</b>						
							x			22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>						
						OUT	x			23. No rodents, insects, birds, or animals			
<b>24. Person in charge present and performs duties</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						
<b>25. Personal cleanliness and hair restraints</b>							<b>39. Thermometers provided and accurate</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
<b>27. Food separated and protected</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>28. Fruits and vegetables washed as required.</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
<b>29. Toxic substances properly identified, stored, used</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
<b>30. Food properly stored; food storage containers identified</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>						
<b>32. Food properly labeled &amp; honestly presented</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>47. Signs posted; last inspection report available</b>						
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>48. Plan review required for new or remodel construction</b>						
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>49. Permits Available</b>						
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>							<b>50. Impoundment of unsanitary equipment or food</b>						
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>51. Permit Suspension</b>						
<b>37. Vending machines</b>							<b>52. Other</b>						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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 indicated 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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY: mailed/ faxed**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Cookline

- 6- No paper towels in handsink at right side of cookline—roll of paper towels placed near handsink during inspection.
- 10- Food handlers observed not checking final temperature of cooked foods (hamburgers, chicken breast) during inspection.  
Note: Digital probe thermometers available during inspection.
- 14- a) Food debris observed on some plates stacked at cookline.  
b) Soiled skillets observed stacked on top of microwave oven.
- 14, 40- Used cleaning rag stored on cutting board at cookline—food handler observed using rag to wipe residue off plate of food prior to serving. Rag then placed in container of sanitizer.
- 33- Replace bent metal shelving at cookline (ie: below microwave oven). Clean shelving of food debris and dust accumulation where needed.
- 35- a) Clean bottom of prep and drawer refrigerators of standing, turbid water and food debris.**  
b) Replace damaged door seal on alto sham oven at cookline.
- 39- Replace missing thermometers in drawer and prep refrigerators.
- 45- a) Replace broken floor tiles and eroded grout, in between floor tiles.**  
b) Clean floors, of residues and some food debris. Clean ceiling and upper walls of staining.

Bakery

- 14- Clean bulk food containers of food debris and old stickers.
- 27- Flat of raw eggs stored on shelf above cooked sausage in storage refrigerator.
- 33- Refinish worn wood cabinet near pie refrigerator.
- 45- a) Replace broken floor tiles and eroded grout, in between floor tiles.**  
b) Clean ceiling of blackish staining.

Back Prep Area/ Walk-in Cooler

- 9- Cooked rice (110° F), at 3- 4 inch depth in partially covered container, observed cooling in walk-in cooler. Cooked pasta reportedly cooled in +1 gal. containers in walk-in cooler. Cool such cooked foods in small quantities (1/2 gal) or shallow depths (no more than 2 inches)—obtain additional shallow containers if needed.
- 11- Tortilla soup (116° F) in alto sham hot holding oven—soup reportedly taken from freezer and placed in alto sham to defrost prior to reheating on stove. Discontinue thawing soup in alto sham—soup placed on stove to heat during inspection.
- 14- Some dried food debris (produce) observed on cleaned slicer. Obtain brush for cleaning hard to reach areas of slicer.
- 35- a) Replace damaged/ leaking steam jacketed kettle. Kettle observed leaking water and steam while operating.**  
b) Clean storage shelves of rust, peeling paint and some food debris
- 36- Opened bulk bags of brown sugar and muffin mix observed on storage shelf.
- 40- Used cleaning rag observed on prep sink drainboard.
- 41- Repair all leaking sinks—leaking faucets and leaking drain lines. Resecure loose handsink to wall. Properly cap off unused drain line below utensil sink at end of prep area with a durable, non-absorbent plug rather than using spray foam to seal off drain line.**
- 44- Sweatshirt stored on shelf, near containers of food, above one-compartment prep sink.
- 45- a) Replace broken floor tiles and eroded grout, in between floor tiles.**  
b) Clean ceiling of blackish staining. Replace rusted metal strips (in between drop in ceiling panels).

Dishwashing Area/ Back Walk-in Coolers/ Storage Area

- 30- Label ice bucket.
- 35- Clean storage shelves of rust, and some peeling paint.
- 41- Repair leaking janitorial sink.**
- 44- Clean up/ organize misc. items stored on shelves so as to eliminate clutter and facilitate cleaning.
- 45- a) Replace broken floor tiles and eroded grout, in between floor tiles.**  
b) Clean floor and lower walls, in hard to reach areas, of misc. residues and dust accumulation.

Wait Station

- 4- Uncovered employee drink glasses with straws, observed on shelf in wait station.
- 33- Clean cabinets of misc. debris, residues and dust accumulation. Replace/ repair damaged cabinets (ie: missing formica, water damaged shelving) so as to facilitate cleaning.**
- 35- a) Clean bottom of prep refrigerators of standing, turbid water and food debris. Repair clogged drains where needed.**  
b) Replace missing top panel inside microwave oven.
- 41- Repair/ resecure loose handsink faucet.**
- 45- Replace eroded grout in between floor tiles.

Bar

- 35- Replace ice bin, equipped with separate beverage line cold plate, with ice bin which has an integral cold plate within the next 6 months.

**Bold type items were noted on previous inspections.**