

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

DBA/NAME Marie Calendars		DATE 9-15-09	
ADDRESS 1910 E 20th St, Chico 95928		RECHECK DATE 30+ days	
OWNER/OPERATOR		SITE # 2534	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

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 _2-17-14__				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		x	x
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			x			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	WATER & WASTE WATER						
			10. Proper cooking time & temperatures		x	x	x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							x			22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
						OUT	x			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			x
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			x
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			
			30. Food properly stored; food storage containers identified			x				44. Premises; personal/cleaning items; vermin-proofing			x
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
			33. Nonfood contact surfaces clean and in good repair.			x	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			x				48. Plan review required for new or remodel construction			
			36. Equipment, utensils and linens: Properly stored and used			x				49. Permits Available			
			37. Vending machines							50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			

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
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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

Cookline

- 7- Bag of cold/ frozen French fries observed stored in container at cookline—store such potentially hazardous food in freezer.
- 7, 35- Drawer refrigerator under cookline—cooked pasta 50° F in second drawer from right side (foods in other drawers of same refrigerator 41°F at time of inspection). Repair refrigerator so as to maintain all potentially hazardous foods at 41° F or less.
- 10- Food handler observed not checking final temperature of cooked hamburger—final temperature of cooked hamburgers reportedly not checked. Final temperature of other types of cooked meats reportedly checked with digital probe thermometer. Check final temperature of all cooked foods (including hamburgers) with digital probe thermometer.
- 14- Clean (with hot, soapy water then rinsing) and then sanitize cutting boards on prep refrigerators at least every 4 hours—cutting boards sometimes cleaned and sanitized every 4 hours and sometimes sanitized throughout the day and then cleaned and sanitized at the end of the day.
- 33- Clean shelving of food debris and dust accumulation where needed.
- 35- a) Clean bottom of prep and drawer refrigerators of some food debris. Repair hard to open and broken/ loose doors of drawer refrigerators.
b) Replace damaged door seal on alto sham oven at cookline.
- 39- Replace missing thermometer in prep refrigerator.
- 44- Clean up/ organize misc. items on shelf near microwave oven, etc so as to eliminate clutter and facilitate cleaning.
- 45- a) Replace broken floor tiles and eroded grout, in between floor tiles (at cookline, in back prep area, dishwashing area and in wait station).
b) Clean floors, of residues and some food debris.

Bakery/ Back Prep Area/ Walk-in Cooler

- 6- Container of pancake batter obstructing handsink near bakery oven. Note: Handsink in prep area available for use.
- 9- Cleaned rice pilaf observed cooling at 4 inch depth in hotel pan in walk-in cooler—cool cooked foods at no more than 2 inch depths so that foods cool rapidly.
- 14- Some dried food debris observed on slicer on prep counter. Clean and then sanitize slicers completely after use so that food debris does not dry onto slicers. Some residues observed on knives stored on knife rack.
- 30- Clean bulk food containers of dried food debris and old stickers.
- 33- Refinish worn wood cabinet near pie refrigerator. Clean out cabinet at handsink near bakery oven. Clean walk-in cooler shelves of residues, food debris, etc.
- 35- a) Clean storage shelves of food debris. Replace shelves that are rusted and/or have peeling paint (ie: in bakery storage refrigerator).
b) Replace/ repair damaged equipment (ie: Alto Shaam hot holding cabinet). Note: Newly obtained steam jacketed kettle observed near storeroom.
- 36- Some knives stored between wall and prep table.
- 38- Replace burnt out overhead lights.
- 41- Repair non-functioning sink drain plugs so that sink compartments can be filled with water. Resecure loose handsink to wall.
- 45- Clean ceiling and upper walls of blackish staining. Replace rusted metal strips (in between drop in ceiling panels). Replace missing ceiling vent covers (at cookline as well as in back prep area). Replace water damaged ceiling tiles. Replace loose/ bent metal trim strip on wall/ corner near walk-in cooler door.

Dishwashing Area/ Back Walk-in Coolers/ Storage Area

- 35- a) Clean storage shelves of rust, and some peeling paint.
b) Repair walk-in freezer door so that door closes completely—door standing ajar at time of inspection.
c) Replace missing cover on ice machine.
- 41- Repair loose/ leaking drain line at 2-compartment sink nearest dishwasher.
- 44- Seal up gaps at exterior door (ie: between doors and below doors).
- 45- Clean floor, walls and ceiling, especially in hard to reach areas, of misc. residues and dust accumulation. Replace damaged/ missing floor tiles in walk-in cooler.

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. Repair/ seal up holes in backs of cabinets where wall insulation is exposed.
- 35- a) Clean bottom of prep refrigerators of some food debris.
b) Replace missing top panel inside microwave oven (at main wait station), and clean bottom of microwave oven (in auxiliary wait station).
c) Clean beverage and juice dispensers (ie: around nozzles) of sticky residues.
- 41- Repair/ resecure loose handsink faucet in main wait station.
- 45- Clean ceiling, around some overhead lights in auxiliary wait station of some staining. Clean floor, at auxiliary wait station of some residues—check and repair leaking ice bin as needed.

Bar

- 6- Fill empty soap dispenser for handwashing.
- 33- Clean shelf, under rubber netting, of some sticky residues, food debris.
- 35- Replace ice bin, equipped with separate beverage line cold plate, with ice bin which has an integral cold plate, or remove reportedly unused beverage guns, beverage lines and cold plates from ice bin.