

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

<b>DBA/NAME Carl's Jr. Restaurant</b>		<b>DATE 9-22-2009</b>
<b>ADDRESS 1040 E. 20<sup>th</sup> Street, Chico</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2537</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F-24</b>	<b>SERVICE 1</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>

See reverse side for the California Retail Food 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. FSC Exp. Date: June 2010						X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
X			2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated			
X			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly								X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>															
			7. Proper hot and cold holding temperatures					X			X	18. Compliance with variance, specialized process, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records					X			X	19. Consumer advisory provided for raw or undercooked foods			
	X		9. Proper cooling methods								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			10. Proper cooking time & temperatures						X			<b>WATER &amp; WASTE WATER</b>			
X	X		11. Proper reheating procedures for hot holding						X			21. Hot and cold water available			
									X			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
									X			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints															
26. Adequate ventilation and lighting; designated areas, use															
27. Thermometers provided and accurate															
28. Wiping cloths: properly used and stored															
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>															
29. Plumbing: Plumbing in good repair, proper backflow devices															
30. Approved thawing methods used, frozen food maintained frozen.															
31. Garbage and refuse properly disposed; facilities maintained															
32. Food separated and protected															
33. Toilet facilities: properly constructed, supplied, cleaned															
34. Fruits and vegetables washed as required.															
35. Premises; personal/cleaning items; vermin-proofing															
36. Toxic substances properly identified, stored, used															
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>															
37. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
38. Food properly stored; food storage containers identified															
39. No unapproved private homes/ living or sleeping quarters															
40. Consumer self-service facilities properly constructed and maintained															
41. Food properly labeled & honestly presented															
<b>EQUIPMENT/ UTENSILS/ LINENS</b>															
42. Signs posted; last inspection report available															
43. Nonfood contact surfaces clean and in good repair.															
44. Plan review required for new or remodel construction															
45. Warewashing facilities: Adequate, maintained, properly used, test strips available															
46. Permits Available															
47. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity															
48. Impoundment of unsanitary equipment or food															
49. Equipment, utensils and linens: Properly stored and used															
50. Permit Suspension															
51. Vending machines															
52. Other															

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 7, 35) Reach-in refrigerator was 43-47°F. Repair or adjust to maintain food at 41°F or less.
- 8) "Time Only" is being used for onion rings and cut tomatoes but they were not time tagged during inspection.
- 34) Drain control for wash compartment of utensil sink is broke. Repair immediately.
- 35) Clean base of slicer of food debris. Seal base better so that debris cannot accumulate.
- 45) Clean floors of misc. debris in hard to reach areas and especially around beverage dispenser floor sink.

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.

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

**RECEIVED BY: mailed**

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