

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

<b>DBA/NAME</b> Carl's Jr.		<b>DATE</b> 11-24-08	
<b>ADDRESS</b> 1940 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2537	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<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: 7-2010				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							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				<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>									X	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			X		X		19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records			X		X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X		9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							X			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use						
24. Person in charge present and performs duties							39. Thermometers provided and accurate						
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained						
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned						
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							X	48. Plan review required for new or remodel construction					
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X	49. Permits Available					
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							X	51. Permit Suspension					
37. Vending machines							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 7) Sliced tomatoes were 62°F in non-refrigerated prep table. No accurate time tagging available.

34, 36) Utensil sink being used for utensil washing, drying, and food preparation at the same time. Clean utensils drying next to food preparation. Sink not cleaned and sanitized between uses.

33) Clean walk-in shelves of food debris and rust. Replace if significantly rusted. Clean inside of beverage cabinet of trash, debris, and sticky residues. Repair or replace rusty sections.

40) Soiled wiping rags observed on shelf above utensil sink. Wiping rag bucket solution was very turbid during inspection. Change more often.

41) Provide approved backflow prevention device on mop sink hose bibs.

45) Coving is loose along edges of walk-in cooler and freezer. Wall has separated from top of base coving under utensil sink.

Note: This restaurant was remodeled (addition of equipment and menu change) without plan review by this Department. If additional inspections indicate problems with mixed use of the utensil sink, then a separate prep sink will be required.

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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