

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

DBA/NAME Music Express Inn		DATE 5/29/09
ADDRESS 1145 El Monte Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2550
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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
	√		1. Demonstration of knowledge; food safety certification. FSC Exp. Date:						√	12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						√				13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized			
√			3. No discharge from eyes, nose, and mouth							APPROVED SOURCE & SPECIAL PROCEDURES			
	√		4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source			
	√		5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√			√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	9. Proper cooling methods							WATER & WASTE WATER			
√			10. Proper cooking time & temperatures							21. Hot and cold water available			√
	√		11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
										VERMIN			
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
24. Person in charge present and performs duties												38. Adequate ventilation and lighting; designated areas, use	
25. Personal cleanliness and hair restraints												39. Thermometers provided and accurate	
												40. Wiping cloths: properly used and stored	
GENERAL FOOD SAFETY REQUIREMENTS												PHYSICAL FACILITIES	
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	
FOOD STORAGE/ DISPLAY/ SERVICE												PERMANENT FOOD FACILITIES	
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												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
EQUIPMENT/ UTENSILS/ LINENS												47. Signs posted; last inspection report available	
33. Nonfood contact surfaces clean and in good repair.												48. Plan review required for new or remodel construction	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												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												51. Permit Suspension	
37. Vending machines												52. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS: 1- Food safety certificate not observed. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.

7- Observed milk (44°F) on stop shelf of refrigerator (air temperature 42°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.

21- Reported quarterly bacteriological water samples are not current. Submit samples to lab and fax/mail results to this Department.

Note: Nitrite testing required annually.

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

Page 1 of 1