

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Jack in the Box		<b>DATE</b> 8-31-06
<b>ADDRESS</b> 1955 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2565
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b>	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>8) Observed bag of onions stored on grease cart.</p> <p>12) Observed one cook handling raw eggs and wiping hands in small bowl of water (which reportedly normally has sanitizer). Food handlers shall wash their hands at approved hand sinks (one next to grill) after handling raw meats or raw eggs.</p> <p>17) Dishwasher sanitizer level was good using inspectors test paper. No test paper was available at the restaurant for checking sanitizer level. Obtain suitable test paper.</p> <p>18) Note: Monitor drawer refrigerator to make sure it maintains foods at 41°F or less. During inspection eggs were 39°F in such unit but the air temperature was 46°F.</p> <p>24) Some wiping rag containers had adequate amount of sanitizer and some did not. Obtain suitable test paper and check sanitizer levels. Change water when sanitizer is too low.</p> <p>31) Clean floors of grease, food debris, and misc. debris in hard-to-reach areas. Repair broken floor tile at fryer and damaged base tile at walk-in. Clean wall next to fryer of grease.</p> <p>Notes: <input checked="" type="checkbox"/> Food Safety Cert. was current  <input checked="" type="checkbox"/> Digital probe thermometer was available. Proper cooking temperatures are determined by using time clocks and the digital thermometers. Cooking logs were available.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing		x	
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher		x	
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>R.E.H.S.</b>
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