

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

DBA/NAME Original Pete's		DATE 10/2/07	
ADDRESS 2495 Carmichael Dr., Chico, CA		RECHECK DATE 3+ days	
OWNER/OPERATOR		SITE # 2587	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-24	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			
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation						
DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION			
					X	X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions						14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth						X	X	X	
			4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
PREVENTING CONTAMINATION BY HANDS					X	FOOD FROM APPROVED SOURCES						
X			5. Hands clean and properly washed; gloves used properly			X			15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible					X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS								X	17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures						X	CONFORMANCE WITH APPROVED PROCEDURES		
		X	8. Time as a public health control: Proper procedures & records					X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			9. Proper cooling methods						CONSUMER ADVISORY			
X			10. Proper cooking time & temperatures					X	19. Consumer advisory provided for raw or undercooked foods			
X			11. Proper reheating procedures for hot holding						HIGHLY SUSCEPTIBLE POPULATIONS			
								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION									WATER/HOT WATER			
24. Person in charge present and performs duties									X	21. Hot and cold water available Temp >120°F		
PERSONAL CLEANLINESS									LIQUID WASTE DISPOSAL			
25. Personal cleanliness and hair restraints									X	22. Sewage and wastewater properly disposed		
GENERAL FOOD SAFETY REQUIREMENTS									VERMIN			
26. Approved thawing methods used, frozen food maintained frozen.									X	23. No rodents, insects, birds, or animals		
27. Food separated and protected												
28. Fruits and vegetables washed as required.												
29. Toxic substances properly identified, stored, used					X							
FOOD STORAGE/ DISPLAY/ SERVICE												
30. Food properly stored; food storage containers identified					X							
31. Consumer self-service facilities properly constructed and maintained												
32. Food properly labeled & honestly presented												
EQUIPMENT/ UTENSILS/ LINENS												
33. Nonfood contact surfaces clean and in good repair.					X							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available					X							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					X							
36. Equipment, utensils and linens: Properly stored and used					X							
37. Vending machines												
38. Adequate ventilation and lighting; designated areas, use					X							
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