

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

DBA/NAME Original Pete's		DATE 7/2/08
ADDRESS 2495 Notre Dame, 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 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				X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date <u>2/17/10</u>				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized					
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use						X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			5. Hands clean and properly washed; gloves used properly						X	17. Compliance with Gulf Oyster Regulations					
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures		X	X			X	19. Consumer advisory provided for raw or undercooked foods					
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
X			9. Proper cooling methods				WATER & WASTE WATER								
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available					
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
							X			22. Sewage and wastewater properly disposed					
							VERMIN								
							X			23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							X	
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								
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.							X	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							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
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							X	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:

See page 2.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7) Observed small amount of garlic/oil mixture 112°F stored in the proofer. Garlic/oil was voluntarily discarded to trash during inspection.
- 7,35) Observed cooked cubed chicken 48°F, cooked chicken breasts 62°F, cooked pasta 55°F and hardboiled eggs 62°F stored in the top portions of the prep refrigerators near the cookline. Air temperature of bottom portions were <40°F. Chicken breasts, eggs and pasta were voluntarily discarded to trash during inspection. Adjust/repair refrigerators to maintain foods in top portion at or below 41°F.
- 26) Observed raw chicken breasts 57-58°F in a container of still water in the food prep sink. Chicken breasts were reportedly being thawed. Chicken was transferred to walk-in cooler during inspection. See reverse of this form for proper thawing procedures.
- 30) Replace missing lid for bulk flour storage container under back prep table.
- 35) Clean the soda dispenser nozzles at the wait station to remove brown residues. Clean the magnetic knife racks above back prep table to remove food residues.
- 36) Observed 2 ice paddles stored on the floor of the walk-in freezer. Wash, rinse and sanitize ice paddles before use and do not store on floor. Observed salad tongs stored with handles in the salad. Tongs were removed during inspection.
- 38) Replace the missing filter on the hood over cookline.
- 45) Repair the damaged wall behind the ice machine. Clean the floors and wall under/behind the ice machine and large mixer to remove accumulated misc. residues. Clean and repaint the wall above/behind the back wooden prep table.