

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

<b>DBA/NAME</b> Original Pete's		<b>DATE</b> 10/10/07	
<b>ADDRESS</b> 2495 Carmichael Dr., Chico, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2587	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 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									12. Proper procedures followed for returned and reservice of food					
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>									13. Food in good condition, safe and unadulterated					
			2. Communicable disease; reporting, restrictions & exclusions						X			14. Food contact surfaces: clean and sanitized					
			3. No discharge from eyes, nose, and mouth						Sanitizer Type: X Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):								
X			4. Proper eating, tasting, drinking or tobacco use						<b>FOOD FROM APPROVED SOURCES</b>								
			<b>PREVENTING CONTAMINATION BY HANDS</b>									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					
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
			7. Proper hot and cold holding temperatures					X				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			8. Time as a public health control: Proper procedures & records						<b>CONSUMER ADVISORY</b>								
			9. Proper cooling methods									19. Consumer advisory provided for raw or undercooked foods					
			10. Proper cooking time & temperatures						<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>								
			11. Proper reheating procedures for hot holding									20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
												<b>WATER/HOT WATER</b>					
												21. Hot and cold water available Temp					
												<b>LIQUID WASTE DISPOSAL</b>					
												22. Sewage and wastewater properly disposed					
												<b>VERMIN</b>					
												23. No rodents, insects, birds, or animals					
																	<b>OUT</b>
			<b>SUPERVISION</b>									39. Thermometers provided and accurate					
			24. Person in charge present and performs duties									40. Wiping cloths: properly used and stored					
			<b>PERSONAL CLEANLINESS</b>									<b>PHYSICAL FACILITIES</b>					
			25. Personal cleanliness and hair restraints									41. Plumbing: Plumbing in good repair, proper backflow devices					
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>									42. Garbage and refuse properly disposed; facilities maintained					
			26. Approved thawing methods used, frozen food maintained frozen.									43. Toilet facilities: properly constructed, supplied, cleaned					
			27. Food separated and protected									44. Premises; personal/cleaning items; vermin-proofing					
			28. Fruits and vegetables washed as required.						<b>PERMANENT FOOD FACILITIES</b>								
			29. Toxic substances properly identified, stored, used									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					X
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>									46. No unapproved private homes/ living or sleeping quarters					
			30. Food properly stored; food storage containers identified						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>								
			31. Consumer self-service facilities properly constructed and maintained									47. Signs posted; last inspection report available					
			32. Food properly labeled & honestly presented									48. Plan review required for new or remodel construction					
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>									49. Permits Available					
			33. Nonfood contact surfaces clean and in good repair.									50. Impoundment of unsanitary equipment or food					
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available									51. Permit Suspension					
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					X				52. Other					
			36. Equipment, utensils and linens: Properly stored and used						<b>NON-PERMANENT FOOD FACILITIES</b>								
			37. Vending machines									53. Mobile food facilities					
			38. Adequate ventilation and lighting; designated areas, use									54. Temporary food facilities					

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  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY:**

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