

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

DBA/NAME Johnson's Country Inn		DATE 8-24-09
ADDRESS 3935 Morehead Ave, Chico		RECHECK DATE
OWNER/OPERATOR David & Joan Johnson		SITE # 2599
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 81	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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	
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 8-31-10						x			12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES																
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated				
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES							
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source				
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS																
x			7. Proper hot and cold holding temperatures								x	18. Compliance with variance, specialized process, & HACCP Plan				
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods				
		x	9. Proper cooling methods								x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered				
x			10. Proper cooking time & temperatures						WATER & WASTE WATER							
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available			x	
												22. Sewage and wastewater properly disposed				
VERMIN																
									x			23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS								OUT								OUT
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							
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.									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:

21- Hot water 115° F at utensil sink faucet—hot water heater adjusted during inspection.

Refrigerator air temperature 39° F. Dishwasher plate temperature 165° F. Bottled water available in guest rooms for drinking water.

Bacteriological water sample taken at time of inspection.

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: mailed

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