

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

DBA/NAME Franky's		DATE 10-15-09	
ADDRESS 506 Ivy St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2601	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 21 days	

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		
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 8-23-11									12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
			2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated					
			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized	x		x		
			4. Proper eating, tasting, drinking or tobacco use					x	APPROVED SOURCE & SPECIAL PROCEDURES								
			5. Hands clean and properly washed; gloves used properly					x				15. Food obtained from approved source					
x			6. Adequate handwashing facilities supplied & accessible									16. Shell stock with completed tags, in good condition, properly stored/displayed					
TIME & TEMPERATURE RELATIONSHIPS																	
			7. Proper hot and cold holding temperatures					x				17. Compliance with Gulf Oyster Regulations					
			8. Time as a public health control: Proper procedures & records									18. Compliance with variance, specialized process, & HACCP Plan					
			9. Proper cooling methods			x		x				19. Consumer advisory provided for raw or undercooked foods					
			10. Proper cooking time & temperatures									20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			11. Proper reheating procedures for hot holding						WATER & WASTE WATER								
												21. Hot and cold water available					
												22. Sewage and wastewater properly disposed					
									VERMIN								
												23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									
24. Person in charge present and performs duties									38. Adequate ventilation and lighting; designated areas, use								OUT
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								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								x	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									51. Permit Suspension								
37. Vending machines									52. Other								x

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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/ faxed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONSKitchen

- 7, 35- Salad prep refrigerator—ranch dressing (48° F) in upper area of prep refrigerator; air temperature (48° F). Refrigeration repair person contacted and made service call during inspection—air temperature in refrigerator 37° F by end of inspection.
- 9- Covered 2 gal. container of béchamel sauce 60°- 70° F (reportedly cooked around 2 hours prior to inspection) observed in walk-in cooler—lid removed from container, container placed in ice bath and ice paddle placed in sauce for cooling during inspection.
- 38- Replace missing end caps for covers on overhead lights near walk-up window.
- 45- a) Continue to repair worn areas of walls (ie: near walk-in cooler) where needed.
b) RegROUT kitchen floor, where grout has eroded out more than 1/8 inch in between floor tiles.
- 52- Chain up carbon dioxide canisters.

Bar

- 4- Employee's drink glass observed without lid.
- 5- Food handler observed repeatedly touching face then resuming work without washing hands. Develop a written handwashing policy as to when employees are instructed to wash hands.
- 7- Air temperature (50° F) in undercounter refrigerator (cans of whipped cream observed in refrigerator)—adjust/ repair refrigerator as needed.
- 14, 34- No sanitizer detected in rinse cycle of either dishwasher. Dishwasher repairman contacted and made service call during inspection—sanitizer provided in rinse cycles of both dishwashers by end of inspection.
- Note: Use test papers to check sanitizer level in rinse cycle of dishwashers on a daily basis.
- 35- a) Replace ice bins, equipped with separate beverage line cold plates, with ice bins which have integral cold plates (in wait station and bar). Ice bins (for bar) reportedly purchased and scheduled to be replaced within the next few days; ice bin at wait station reportedly to be removed at same time.
b) Replace missing beverage gun holder drain lines.
- 45- Clean floor in bar (ie: under ice machine, ice bins in bar, other hard to reach areas) of residues, misc. debris, etc.