

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

DBA/NAME Hometown Buffet		DATE 3/12/08	
ADDRESS 2021 Dr. Martin Luther King Jr. Pkwy, Chico		RECHECK DATE 1+ day	
OWNER/OPERATOR		SITE # 2604	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	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 6/1/12				X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X
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			
			6. Adequate handwashing facilities supplied & accessible			X	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			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			
			9. Proper cooling methods	X	X	X	WATER & WASTE WATER						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding	X	X	X	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						
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.							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:

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

- 6) Hand sink in pizza prep area was obstructed by a cutting board during inspection.
- 7) Observed containers of Half & Half individual creamers 63°F stored on no ice at the customer self-serve area. Creamers were replaced and cold wells were filled with ice during inspection. Observed cheesecakes 60-62°F on cold top unit at customer self-serve dessert counter. Cold top was reportedly not turned on. Cold top unit was turned on during inspection. Use available probe thermometer to check temperatures of potentially hazardous desserts to ensure they are maintained at or below 45°F.
- 9) Observed 6 pans of cooked pot roast 68-70°F, covered in plastic wrap and foil, that had been cooling 5+hours in the walk-in cooler. Pot roast was voluntarily discarded to trash by manager during inspection, see VC&D form dated same. Keep potentially hazardous foods uncovered while cooling.
- 11) Observed meat marinara sauce 109-115°F in the kitchen steam table (all other food temperatures in steam table were OK). Marinara re-heating temperature was reportedly not checked before being placed in steam table. Marinara was re-heated to 165°F during inspection. Use probe thermometer to ensure that hot held potentially hazardous foods are maintained at or above 135°F.
- 14) Wash water temperature at dishwasher was 130°F. Adjust/repair dishwasher to maintain wash water at or above 150°F. No sanitizer detected in sanitizer compartment at utensil sink. Sanitizer solution was changed during inspection.
 - Observed a wet knife and spatula on the magnetic knife rack at cook line area. Knife and spatula were removed to be cleaned during inspection, but food handler did not sanitize these utensils after washing them and wiped them with a wiping rag. Wash, rinse, sanitize and air dry utensils.
 - Clean magnetic knife racks to remove food residues.
 - Reported that ice cream and soft-serve machines are cleaned every other day. Wash, rinse and sanitize machines daily according to manufacturer's directions.
- 27) Observed bulk milk container dispensing tubes protruding about 2-3 inches from the chilled dispensing head at customer self-serve area. Cut tubes to protrude no more than 1 inch from the dispensing head.
- 36) Observed many clean dishes stacked together wet. Allow dishes to air dry completely before storing.
- 40) Observed a soiled/wet rag stored on top of a clean inverted pan in the dishwashing room. Do not store wiping rags near clean utensils.
- 41) Repair all leaks from sink faucets and bases of faucets at sinks throughout facility. Repair leak from bottom of hand sink in the dishwashing room.
- 45) Clean floors under racks (especially in corner near soda boxes) in the dry storage room to remove accumulated food debris. Re-grout the tile floors throughout facility where grout has eroded.

Note: Use probe thermometer to verify that meats that are slow cooked reach an internal temperature of at least 130°F within 4 hours of cooking.