

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

DBA/NAME Hometown Buffet	DATE 8/9/07
ADDRESS 2021 Dr. Martin Luther King Jr. Pkwy., Chico, CA	RECHECK DATE 3-5 days
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		
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation					
X			1. Demonstration of knowledge; food safety certification						X		
EMPLOYEE HEALTH & HYGIENIC PRACTICES									X		
X			2. Communicable disease; reporting, restrictions & exclusions								
X			3. No discharge from eyes, nose, and mouth								
X			4. Proper eating, tasting, drinking or tobacco use								X
PREVENTING CONTAMINATION BY HANDS									Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 200		
X			5. Hands clean and properly washed; gloves used properly						X		
X			6. Adequate handwashing facilities supplied & accessible							X	
TIME AND TEMPERATURE RELATIONSHIPS									FOOD FROM APPROVED SOURCES		
			7. Proper hot and cold holding temperatures				X	X			
		X	8. Time as a public health control: Proper procedures & records							X	
			9. Proper cooling methods			X	X	X			
X			10. Proper cooking time & temperatures							X	
X			11. Proper reheating procedures for hot holding								
SUPERVISION											OUT
24. Person in charge present and performs duties											X
PERSONAL CLEANLINESS											OUT
25. Personal cleanliness and hair restraints											X
GENERAL FOOD SAFETY REQUIREMENTS											
26. Approved thawing methods used, frozen food maintained frozen.											
27. Food separated and protected								X			
28. Fruits and vegetables washed as required.											
29. Toxic substances properly identified, stored, used								X			
FOOD STORAGE/ DISPLAY/ SERVICE											
30. Food properly stored; food storage containers identified								X			
31. Consumer self-service facilities properly constructed and maintained											
32. Food properly labeled & honestly presented											
EQUIPMENT/ UTENSILS/ LINENS											
33. Nonfood contact surfaces clean and in good repair.											
34. Warewashing facilities: Adequate, maintained, properly used, test strips available											
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								X			
36. Equipment, utensils and linens: Properly stored and used								X			
37. Vending machines											
38. Adequate ventilation and lighting; designated areas, use								X			
PROTECTION FROM CONTAMINATION											
			12. Proper procedures followed for returned and reservice of food						X		
			13. Food in good condition, safe and unadulterated								
			14. Food contact surfaces: clean and sanitized								X
CONFORMANCE WITH APPROVED PROCEDURES											
			15. Food obtained from approved source			X					
			16. Shell stock with completed tags, in good condition, properly stored/displayed					X			
			17. Compliance with Gulf Oyster Regulations					X			
CONSUMER ADVISORY											
			18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					X			
HIGHLY SUSCEPTIBLE POPULATIONS											
			19. Consumer advisory provided for raw or undercooked foods					X			
WATER/HOT WATER											
			20. Licensed health care facilities/ public & private schools; prohibited foods not offered					X			
LIQUID WASTE DISPOSAL											
			21. Hot and cold water available Temp >120°F			X					
VERMIN											
			22. Sewage and wastewater properly disposed			X					
PERMANENT FOOD FACILITIES											
			23. No rodents, insects, birds, or animals			X					
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT											
39. Thermometers provided and accurate											X
40. Wiping cloths: properly used and stored											X
NON-PERMANENT FOOD FACILITIES											
41. Plumbing: Plumbing in good repair, proper backflow devices											
42. Garbage and refuse properly disposed; facilities maintained											
43. Toilet facilities: properly constructed, supplied, cleaned											
44. Premises; personal/cleaning items; vermin-proofing											
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean											X
46. No unapproved private homes/ living or sleeping quarters											
REINSPECTION FEES											
47. Signs posted; last inspection report available											
48. Plan review required for new or remodel construction											
49. Permits Available											
50. Impoundment of unsanitary equipment or food											
51. Permit Suspension											
52. Other											
53. Mobile food facilities											
54. Temporary food facilities											

Reinspection fees will be charged for all subsequent reinspection 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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DBA/NAME Hometown Buffet	DATE 8/9/07
Food Safety Cert Name: Rondel Methvin	Exp. Date: 5/23/11
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7) Observed 3 large pans of beef ribs 100-104°F and 2 covered pans of beef ribs >135°F out at room temperature for reportedly a short period of time. Ribs were placed in walk-in cooler to cool properly and food temperatures were <70°F by end of inspection. Observed containers of Half & Half 56-59°F at customer self-serve counter. Keep ice up to maintain Half & Half at 45°F or less. Observed container of mushroom gravy 113°F sitting on top of hot holding unit. Gravy was voluntarily discarded to trash by manager during inspection. Observed cheesecakes 60-64°F on cold top unit at customer self-serve dessert counter. Repair unit to maintain potentially hazardous desserts at 45°F or less, or implement a time-only procedure using time-tagging of desserts, discarding them after 4 hours.
- 9) Observed 2 covered shallow containers of cooked beets 139°F stacked on top of each other in the walk-in. Observed beef au jus sauce >135°F cooling in 2 covered, stacked containers in the "No Raw Meat" walk-in cooler. All containers were uncovered and separated to cool during inspection. Keep hot potentially hazardous foods uncovered and unstacked while cooling. Containers may be covered and stacked when food cools to 41°F or below.
- 14) Observed a soiled, wet knife on the magnetic knife rack in the bakery area. Clean all magnetic knife racks to remove food residues. Clean can openers to remove food residues.
- 27) Observed bulk milk container dispensing tubes protruding about 2 inches from chilled dispensing head at customer self-serve area. Tube was cut to about 1 inch during inspection. Observed uncovered containers of raw chicken in the raw meat walk-in cooler.
- 29) Observed unlabeled spray bottle in the wait station- label as to contents.
- 30) Observed open, unsealed bags of taco shells and chicken breading in the dry storage room.
- 35) Clean the inside top of ice machine to remove algal residues.
- 36) Observed many clean dishes stacked together wet. Allow dishes to completely air dry before stacking. Secure/chain CO2 tanks to a rigid structure.
- 38) Replace the missing light cover over the 5 compartment sink in the dishwashing room. Verify that light bulbs directly over the dessert display are shatterproof.
- 39) Replace the inaccurate thermometer on outside of the meat walk-in cooler (reads -20°F, actual temperature with inspector's thermometer was 30°F). Replace missing thermometer inside the small refrigerator in the bakery area.
- 40) Observed a few soiled wiping rags on countertops throughout facility. Store rags in sanitizer bucket between uses.
- 45) Clean floor in corner of dry storage room near soda syrup boxes to remove accumulated food debris. Remove plastic light covers from floor under storage rack in dry storage room so as to facilitate cleaning of floors. Clean floors and floor sink under ice machine to remove black residues and trash. Clean floors in hard to reach areas under dishwasher and utensil sinks to remove brown residues.