

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

<b>DBA/NAME</b> The Terraces	<b>DATE</b> 11-2-2009
<b>ADDRESS</b> 2750 Sierra Sunrise Ter., Chico	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2608
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b>

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: Aug 2010				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
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			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & 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	<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							X			<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use						
			24. Person in charge present and performs duties				39. Thermometers provided and accurate						X
			25. Personal cleanliness and hair restraints				40. Wiping cloths: properly used and stored						X
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			27. Food separated and protected			X	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			X	44. Premises; personal/cleaning items; vermin-proofing						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
			30. Food properly stored; food storage containers identified			X	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				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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			X	50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used			X	51. Permit Suspension						
			37. Vending machines				52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See page two

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/](http://www.buttecounty.net/publichealth/)

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7) Soup was 125°F and one piece of fried chicken was 104°F in steam table. You may need heat source from above for fried foods. Note: No potentially hazardous foods were observed in cold pan next to steam table. If the cold pan is still used then make sure potentially hazardous foods are maintained at 41°F or lower in such unit.
- 9) Cooked chicken breasts were initially cooled at room temperature and then stacked-up in covered pan to finish cooling in walk-in cooler. Chicken was 91°F after 2 hours. Cool all hot foods in walk-in cooler in shallow depths. Do not cover foods while cooling.
- 20) Note: Although none were observed it is understood that raw seed sprouts have been served in the past. Raw seeds sprouts may not be served in this type of food facility.
- 27) Observed cake being iced immediately adjacent to raw chicken in pans on prep table. Keep ready-to-eat foods separated from raw meats and poultry during storage and preparation. Raw meats were stored above water bottles in walk-in cooler.
- 29) Observed some spray bottles not labeled as to contents.
- 30) One ice bucket not labeled for Ice Only.
- 35) Clean under head of juice machine of dust and residues. Clean inside ice machine of small amount of mold and residues.
- 36) Clean both knife racks of sticky residues. Clean utensil bins of food debris and residues at wait station. Replace broken, duct taped utensil drawer in kitchen.
- 39) No digital probe thermometer observed.
- 40) Soiled wiping rags observed on equipment and counters. Buckets of sanitizer were available.