

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

DBA/NAME The Terraces Kitchen		DATE 12-9-2008	
ADDRESS 2750 Sierra Sunrise Ter. , Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2608	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	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: Aug. 2010						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																
			7. Proper hot and cold holding temperatures					X			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				
			9. Proper cooling methods			X		X				WATER & WASTE WATER				
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				
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																
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																
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																
33. Nonfood contact surfaces clean and in good repair.								47. Signs posted; last inspection report available								
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								X	48. Plan review required for new or remodel construction							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								49. Permits Available								
36. Equipment, utensils and linens: Properly stored and used								X	50. Impoundment of unsanitary equipment or food							
37. Vending machines								51. Permit Suspension								
								52. Other								

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 7) Some deli meats in cold bain-marie were 46-53°F., but refrigerator was 39°F. Do not stack deli meats too high in one container.
- 9) Cooked foods and sandwiches are cooled in shallow depths but the containers are covered and stacked. Do not stack or fully cover foods while cooling. Suggest pre-cooling all sandwich ingredients prior to assembly. Cooling foods were unstacked during inspection.
- 34) Water temperature was 110°F in dishwasher according to built-in thermometer and was 115°F using probe thermometer. Water temperature at adjacent sink was 120°F. Monitor water temperature in dishwasher and adjust hot water upward as needed to provide minimum 120°F hot water in dishwasher. No test paper available to check dishwasher sanitizer levels.
- 36) Clean knife racks of sticky residues. Racks need to be easily removable for more frequent cleaning. Clean bottom of utensil bin (under prep table) of food debris.

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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