

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

DBA/NAME Red Lobster		DATE 12-1-08
ADDRESS 2010 Business Ln., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2613
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-25	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: June 2013						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									14. Food contact surfaces: clean and sanitized			X	
X			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES							
X			5. Hands clean and properly washed; gloves used properly						X			15. Food obtained from approved source				
X			6. Adequate handwashing facilities supplied & accessible							X		16. Shell stock with completed tags, in good condition, properly stored/displayed				
TIME & TEMPERATURE RELATIONSHIPS																
X			7. Proper hot and cold holding temperatures								X	17. Compliance with Gulf Oyster Regulations				
		X	8. Time as a public health control: Proper procedures & records								X	18. Compliance with variance, specialized process, & HACCP Plan				
X			9. Proper cooling methods								X	19. Consumer advisory provided for raw or undercooked foods				
X			10. Proper cooking time & temperatures								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X			11. Proper reheating procedures for hot holding									WATER & WASTE WATER				
									X			21. Hot and cold water available				
									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							X
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							X
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									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							

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 14) Do not use wiping rag sanitizer bucket solution for cleaning/sanitizing utensils such as thermometer.
- 35) Clean can opener holder of sticky residues.
- 38) One grease filter missing in hood.
- 41) Repair plugged mop sink drain. No approved backflow prevention device for hose bibb in dishwashing area.
- 45) Clean floor of trash and misc. debris under ice machine. Food debris and residues observed in grooves between wood wall boards behind Taylor machine and knife rack in the bar. Provide smooth, washable surface on wall in this area.

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.

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R.E.H.S.

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