

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

<b>DBA/NAME</b> Olive Garden		<b>DATE</b> 11-28-07	
<b>ADDRESS</b> 2020 Business Ln., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2614	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

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			June 2010					X			13. Food in good condition, safe and unadulterated		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			14. Food contact surfaces: clean and sanitized			
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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			
			5. Hands clean and properly washed; gloves used properly			X			X	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			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			
X			9. Proper cooling methods				<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				<b>LIQUID WASTE DISPOSAL</b>						
							X			22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
													<b>OUT</b>
<b>24. Person in charge present and performs duties</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						
<b>25. Personal cleanliness and hair restraints</b>							<b>39. Thermometers provided and accurate</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>40. Wiping cloths: properly used and stored</b>						
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>PHYSICAL FACILITIES</b>						
<b>27. Food separated and protected</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
<b>28. Fruits and vegetables washed as required.</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>29. Toxic substances properly identified, stored, used</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
<b>30. Food properly stored; food storage containers identified</b>							<b>PERMANENT FOOD FACILITIES</b>						
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
<b>32. Food properly labeled &amp; honestly presented</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>47. Signs posted; last inspection report available</b>						
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>48. Plan review required for new or remodel construction</b>						
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>							<b>49. Permits Available</b>						
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>50. Impoundment of unsanitary equipment or food</b>						
<b>37. Vending machines</b>							<b>51. Permit Suspension</b>						
							<b>52. Other</b>						

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 5) Observed a one food employee not washing hands after cleaning.

6) Repair damaged hand sink in back.

7) Victory refrigerator was 47°F. Bar dairy products (49'f) and a few items in front prep line were not submerged enough into the ice.

35) Repair damaged latch on hot holding unit.

45) Seal-up hole in base coving in storeroom.

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.**

**RECEIVED BY:**

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