

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Olive Garden		<b>DATE</b> 11-14-06
<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> 24 hours
<b>INVENTORY TYPE</b>	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		X	<p>1) Small drawer refrigerator near the end of the cookline was 57°F. Mostly uncooked vegetables were stored in the refrigerator with a few meat items in the bottom. Repair person was called. Do not store potentially hazardous foods in unit until repaired. Potentially hazardous foods in iced prep bins in cookline were 39-52°F. Maintain ice level and do not put so much food in the bins that the food is above the ice/water level. More frequent stirring will also help.</p> <p>2) Cooking temperatures are only checked at certain times during the day. One time clock (at the end of the cookline) and a standard rotation method were being used to help control cooking times. However, these did not appear to adequately control cooking times when the cookline was busy (2 or more cooks) and several of the same food items were placed on the grill at slightly different times. Review/modify cooking procedures and/or provide additional, conveniently located time clocks so as to assure proper cooking during busy times.</p> <p>12) Food handlers were observed wearing the same disposable glove while performing different tasks (handling raw meats, handling ready-to-eat foods). Multiple boxes of disposable gloves were readily available in all the back prep areas.</p> <p>18) Clean inside of one backbar refrigerator of pooled milky liquid under the bottom rack. Check drains for proper operation</p> <p>27) NO soap dispenser at the bar hand sink.</p> <p>31) Repair loose FRP on wall in back prep area. Repair/replace damaged, missing tile floor in cookline. Manager already had a work-order for the tile work. Clean floor under ice machine of trash.</p>
2	Cooking/Reheating		X	
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing	X		
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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