

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

<b>DBA/NAME</b> McDonald's		<b>DATE</b> 1/17/08	
<b>ADDRESS</b> 2444 Notre Dame, Chico, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2619	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days	

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 3/3/11							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					
X			5. Hands clean and properly washed; gloves used properly						X	17. Compliance with Gulf Oyster Regulations					
X			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
X			7. Proper hot and cold holding temperatures						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>								
			10. Proper cooking time & temperatures			X	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>VERMIN</b>								
						X				23. No rodents, insects, birds, or animals					
						<b>OUT</b>							<b>OUT</b>		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use							<b>X</b>	
24. Person in charge present and performs duties							39. Thermometers provided and accurate								
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							<b>X</b>	
<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							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								
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>								
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							<b>X</b>	
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							<b>X</b>	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							<b>X</b>	51. Permit Suspension							
37. Vending machines								52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See next page.

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**

- 10) No temperatures written in the food temperature log book for today's date. No food observed being cooked on grill during inspection. Check final cooking temperatures of first batch of hamburgers cooked on grill in the day to ensure that timers and grill temperature are calibrated to cook hamburgers to 155°F or above.
- 35) Remove the cardboard lining the paper goods storage shelves. Clean in between the soda nozzles on the beverage dispenser near the drive-thru to remove sticky residues.
- 36) Observed clean trays drying on an absorbent towel on the utensil sink drain board. Air dry utensils on a non-absorbent surface (i.e. a dish rack or rubber netting). Replace the melted/damaged spatulas that are hard to clean.
- 38) Replace the missing light cover over light above paper wrapper storage shelves.
- 40) Quats sanitizer level in sanitizer buckets were 100 ppm, with turbid water. Change sanitizer solutions more often to maintain sanitizer at 200 ppm.
- 45) Re-grout the tile floor throughout the facility where grout has eroded.