

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME McDonald's		DATE 5/15/07
ADDRESS 2444 Notre Dame, Chico, CA		RECHECK DATE
OWNER/OPERATOR		SITE # 2619
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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			11) Replace the inaccurate walk-in cooler and freezer thermometers on the outside of the walk-in cooler. Replace the inaccurate thermometer on the outside of the slide-top freezer near the cook line. 16) Provide test strips for the "quats" sanitizer used at the utensil sink (chlorine test strips were available during inspection). Observed wet towel under clean dishes on the utensil sink drain board. Discontinue use of towels and air dry utensils on easily cleanable, non-absorbent surfaces or racks. 18) Replace the ripped door seal on the under-counter refrigerator at the front counter. 24) Observed a couple wet wiping rags stored at the cook line and the food assembly line. Store wiping rags in available sanitizer buckets in between uses. 31) Clean floors under major equipment and storage shelves to remove food debris/misc. residue. Re-grout the tile flooring in areas where the grout has been eroded. 34) Replace the missing light cover on the light over the paper wrapper storage shelves. Note: Gabriel Hernandez passed the ServSafe exam on 3/3/06.
2	Cooking/Reheating			
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		X	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		X	
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
--	---

R.E.H.S.
RECEIVED BY:
Page 1 of 1