

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

DBA/NAME Pelican's Roost Chowder House		DATE 2/7/08
ADDRESS 1354-A East Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2621
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 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	
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 2/11/08				√			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES														
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source				
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations				
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
			TIME AND TEMPERATURE RELATIONSHIPS						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
√			7. Proper hot and cold holding temperatures						√	19. Consumer advisory provided for raw or undercooked foods				
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
√			9. Proper cooling methods				WATER & WASTE WATER							
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available				
		√	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							√			22. Sewage and wastewater properly disposed				
VERMIN														
							√			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS														
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							√
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							
GENERAL FOOD SAFETY REQUIREMENTS														
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored							
27. Food separated and protected							PHYSICAL FACILITIES							
28. Fruits and vegetables washed as required.						√	41. Plumbing: Plumbing in good repair, proper backflow devices							
29. Toxic substances properly identified, stored, used						√	42. Garbage and refuse properly disposed; facilities maintained							
FOOD STORAGE/ DISPLAY/ SERVICE														
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned							
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing							
32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES							
EQUIPMENT/ UTENSILS/ LINENS														
33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							√
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						√	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available							
37. Vending machines							48. Plan review required for new or remodel construction							
							49. Permits Available							
							50. Impoundment of unsanitary equipment or food							
							51. Permit Suspension							
							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

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/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14- Observed food debris on slicer not being actively used. Properly wash/rinse/sanitize slicer after each use.
- 28- Food handler reports lemons used for customer beverages are not washed before cutting. Wash all fruits/vegetables before slicing/food prep.
- 29- Observed unlabeled spray container on shelf above utensil sink. Label as to contents.
- 35- Observed three chest freezers in use in facility. Verify all are NSF approved commercial units or replace with commercial chest freezers/domestic upright freezers. Clean behind nozzles of beverage dispenser and inside ice machine to remove accumulated residues.
- 38- Replace burned out light bulbs over utensil sink and sandwich prep refrigerator.
- 45- Clean wall behind utensil sink to remove residues.