

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Pelican's Roost Chowder House		DATE 11/1/06
ADDRESS 1354 East Ave. Suite A, 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: 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			<p>13) Observed non-handled bowls being used as scoops for biscuit mix, batter mix, and ranch in the walk-in cooler. Provide handled scoops for dispensing these items.</p> <p>16) Observed the utensil sink separating from wall. Re-secure.</p> <p>18) Repair damaged counter top in waitress station. 1 domestic chest freezer observed in the kitchen and 2 domestic chest freezers observed in the walk-in cooler. Replace with commercial freezers upon failure.</p> <p>20) Observed clean dishes/pans stacked together still wet. Don't store dishes until completely dry. Observed a whisk stored in still, turbid water in the breading area.</p> <p>22) Observed 2 unlabeled chemical spray bottles. Observed Windex and Comet stored on shelf above utensil sink.</p> <p>24) Observed low sanitizer levels (<10 ppm) in the wiping rag bucket. Use the available sanitizer test strips to check sanitizer levels.</p> <p>26) Repair leak at the base of the faucet of the utensil sink.</p> <p>29) Clean the lower shelves of the 2 metal prep tables to remove food debris.</p> <p>31) Clean floors in hard to reach areas (including floor sinks) to remove food debris, misc. trash and misc. debris.</p> <p>32) Repair/replace inoperative exhaust fan in the women's restroom.</p> <p>Note: Jordan Cole passed the Serv Safe exam on 5/31/06.</p>
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			
12	Handwashing			
13	Gloves/Hand Contact		X	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation		X	
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
--	--

R.E.H.S.
RECEIVED BY: Mailed 11/3/06
Page 1 of 1