

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

DBA/NAME GNC		DATE 11-6-07
ADDRESS 1950 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2625
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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 reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions					X		14. Food contact surfaces: clean and sanitized				
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):							
X			4. Proper eating, tasting, drinking or tobacco use											
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES							
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source				
			6. Adequate handwashing facilities supplied & accessible			X		X		16. Shell stock with completed tags, in good condition, properly stored/displayed				
TIME AND TEMPERATURE RELATIONSHIPS									X		17. Compliance with Gulf Oyster Regulations			
		X	7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES							
		X	8. Time as a public health control: Proper procedures & records					X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		X	9. Proper cooling methods				CONSUMER ADVISORY							
		X	10. Proper cooking time & temperatures					X		19. Consumer advisory provided for raw or undercooked foods				
		X	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS							
								X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
SUPERVISION							WATER/HOT WATER							
						OUT	X			21. Hot and cold water available				
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL							
24. Person in charge present and performs duties							X			22. Sewage and wastewater properly disposed				
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN							
25. Personal cleanliness and hair restraints							X			23. No rodents, insects, birds, or animals				
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES							
30. Food properly stored; food storage containers identified							PERMANENT FOOD FACILITIES							
31. Consumer self-service facilities properly constructed and maintained							41. Plumbing: Plumbing in good repair, proper backflow devices							
26. Approved thawing methods used, frozen food maintained frozen.							42. Garbage and refuse properly disposed; facilities maintained							
27. Food separated and protected							43. Toilet facilities: properly constructed, supplied, cleaned							
28. Fruits and vegetables washed as required.							44. Premises; personal/cleaning items; vermin-proofing							
29. Toxic substances properly identified, stored, used							NON-PERMANENT FOOD FACILITIES							
EQUIPMENT/ UTENSILS/ LINENS							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							47. Signs posted; last inspection report available							
36. Equipment, utensils and linens: Properly stored and used							48. Plan review required for new or remodel construction							
37. Vending machines							49. Permits Available							
38. Adequate ventilation and lighting; designated areas, use							50. Impoundment of unsanitary equipment or food							
Reinspection fees will be charged for all subsequent reinspection 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 type="checkbox"/>							NON-PERMANENT FOOD FACILITIES							
							RECEIVED BY:							
							202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/							
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Food Safety Cert Name: N/A	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

6) Paper towel dispenser is in disrepair. Replace with working unit.