

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

| | | | |
|-----------------------------------|-------------------|---|--|
| DBA/NAME Kona's | | DATE 1-19 -10 | |
| ADDRESS 138 Main St, Chico | | RECHECK DATE | |
| OWNER/OPERATOR | | SITE # 2632 | |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: | |
| INVENTORY TYPE 16F- 23 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 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 _10-21-13_ | | | | x | | | 13. Food in good condition, safe and unadulterated | | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | x | | | 14. Food contact surfaces: clean and sanitized | | | | |
| x | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | FOOD FROM APPROVED SOURCES | | | | | | | |
| x | | | 3. No discharge from eyes, nose, and mouth | | | | x | | | 15. Food obtained from approved source | | | | |
| | | | 4. Proper eating, tasting, drinking or tobacco use | | | x | | | x | 16. Shell stock with completed tags, in good condition, properly stored/displayed | | | | |
| | | | 5. Hands clean and properly washed; gloves used properly | | | x | | | x | 17. Compliance with Gulf Oyster Regulations | | | | |
| x | | | 6. Adequate handwashing facilities supplied & accessible | | | | SPECIAL PROCEDURES | | | | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | | | x | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | | |
| | | | 7. Proper hot and cold holding temperatures | x | x | x | | | 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 | | | | WATER & WASTE WATER | | | | | | | |
| | | x | 10. Proper cooking time & temperatures | | | | x | | | 21. Hot and cold water available | | | | |
| | | x | 11. Proper reheating procedures for hot holding | | | | LIQUID WASTE DISPOSAL | | | | | | | |
| | | | | | | | x | | | 22. Sewage and wastewater properly disposed | | | | |
| | | | | | | | VERMIN | | | | | | | |
| | | | | | | | x | | | 23. No rodents, insects, birds, or animals | | | | |
| | | | | | | OUT | | | | | | | OUT | |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | | 38. Adequate ventilation and lighting; designated areas, use | | | | | | x | |
| 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 | | | | | | x | |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | | | | PHYSICAL FACILITIES | | | | | | | |
| 26. Approved thawing methods used, frozen food maintained frozen. | | | | | | | 41. Plumbing: Plumbing in good repair, proper backflow devices | | | | | | x | |
| 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 | | | | | | x | |
| FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | | PERMANENT FOOD FACILITIES | | | | | | | |
| 30. Food properly stored; food storage containers identified | | | | | | | x | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean | | | | | | x |
| 31. Consumer self-service facilities properly constructed and maintained | | | | | | | 46. No unapproved private homes/ living or sleeping quarters | | | | | | | |
| 32. Food properly labeled & honestly presented | | | | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | | |
| EQUIPMENT/ UTENSILS/ LINENS | | | | | | | 47. Signs posted; last inspection report available | | | | | | | |
| 33. Nonfood contact surfaces clean and in good repair. | | | | | | | x | 48. Plan review required for new or remodel construction | | | | | | |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available | | | | | | | x | 49. Permits Available | | | | | | |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity | | | | | | | x | 50. Impoundment of unsanitary equipment or food | | | | | | |
| 36. Equipment, utensils and linens: Properly stored and used | | | | | | | 51. Permit Suspension | | | | | | | |
| 37. Vending machines | | | | | | | 52. Other | | | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second 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.

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R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

4- No lids observed on employee's drink glasses.

5- a) Remove/ discard disposable glove (worn over cutting glove) each time cutting glove is removed rather than discarding disposable glove less often.

b) Develop a written handwashing policy as to when employees are instructed to wash hands.

7- Container of sliced tomatoes (56° F) stored on sandwich prep counter—discarded during inspection. Store such a potentially hazardous food (sliced tomatoes) in refrigerator at 41° F or less.

30- a) Clean bulk food containers of dried food debris and residues. Relabel bulk food containers as needed. Clean food scoops (in bulk food containers) of dried food debris.

b) No label on spray bottle observed on dough sheeter in back prep area. Label all spray bottles as to contents (ie: water).

33- a) Replace worn, hard to clean sandwich prep countertop, and water damaged/ separating countertop at handsink in front prep/ dispensing area.

b) Clean shelf below meat prep refrigerator of misc. debris, cleaning rags and food debris.

34- No test papers available for checking sanitizer concentration in sanitizing compartment of utensil sink or in container of sanitizer for cleaning rags.

35- a) Some rust observed on walls in microwave—replace.

b) Clean/ replace rusted shelves in storage refrigerators. Replace ripped door seals on right storage refrigerator.

c) Clean shelves, in back prep area—especially in bakery area—of food debris, etc.

d) Clean major equipment (ie: mixer in bakery, ice machine) of food debris and some residues. Clean utensil sink faucet sprayer of mold/ residues.

e) Butcher block prep tables in back prep area are gouged, split making cleaning difficult—refinish/ replace so as to be smooth, easily cleanable, non-absorbent and in good repair.

38- Finish installing covers on fluorescent lights in back prep area.

39- Probe thermometer not available for checking food temperatures at time of inspection.

40- Do not use cleaning rags for wiping prep counter (general use) and then use the same cleaning rags for wiping down food processing equipment (ie: slicer). Cleaning rags used for food processing equipment shall be used for no other purpose.

Develop a policy for cleaning rag usage. Replace stained/ hard to clean cleaning rags.

41- Repair leaking utensil sink faucet.

44- a) Employee's personal belongings observed on shelf with plastic wrap (near storage refrigerator)—moved during inspection.

b) Provide a hanger for air drying/ storage of mop in between uses.

Clean up/ organize misc. items stored on shelves in back area so as to eliminate clutter and facilitate cleaning.

45- a) Clean floor, especially in back prep area, of food debris, misc. debris, etc. Clean walls and ceiling of residues.

b) Replace worn, cut up, hard to clean floors—floor shall be smooth, easily cleanable, non-absorbent, in good repair and self-covered up the walls and cabinets. Refinish worn area of wall above slicer table in back prep area so as to be smooth, easily cleanable, non-absorbent and in good repair.