

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

DBA/NAME Kona's		DATE 10-15 -08	
ADDRESS 138 Main St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2632	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 03	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 _____							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			
x			7. Proper hot and cold holding temperatures						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												OUT	
24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use						x	
25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate						x	
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							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						x	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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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Oroville, CA 95965
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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Food handler signed up to take food safety test on Oct 21.
- 4-No lids observed on employee's drink glasses.
- 5- Remove/ discard disposable glove (worn over cutting glove) each time cutting glove is removed rather than discarding disposable glove less often.
- 30, 36- 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) Label ice bucket.
 - c) Long bread pans observed on floor leaning against wall near beverage box racks.
- 33- Replace worn, hard to clean counter tops at front prep/ dispensing area. Clean shelf below meat prep refrigerator of misc. residues and food debris.
- 35- a) Some rust observed on walls in microwave—replace.
 - b) Clean/ replace rusted shelf in storage refrigerator. Replace ripped door seals on 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.
- 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- Replace stained cleaning rags as needed (ie: cleaning rag observed near prep area handsink).
- 41- Repair loose/ leaking hand sink drain line in prep area. Repair leaking utensil sink faucet.
- 44- 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-coved up the walls and cabinets.