

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Oxford Suites		DATE 2-14-07
ADDRESS 2035 Business Ln., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2646
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
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		X	<p>1) Cooked potatoes were observed sitting out on cart at 71°F (reportedly for short time). Ham was 61°F in front drawer refrigerator (refrigerator air temperature was 41°F). Reportedly ham had just been sliced earlier that morning. Do not just leave potentially hazardous foods out at room temperature unless an employee is diligently preparing the food (for short time period).</p> <p>9) Provide effective food shield at self-serve unpackaged pastries, bread, and fruit (that will not be peeled).</p> <p>11) Note: Only a non-digital probe thermometer was available for checking cooking and hot holding temperatures. Non-digital probe thermometers are not accurate at the tip making it difficult to check temperatures of smaller or thin food products.</p> <p>18) Clean inside of ice machine of red residues.</p> <p>29) Replace unfinished wood shelves at utensil sink with stainless steel or equivalent shelving.</p> <p>20) Do not store ice scoop on plastic bag on top of ice machine. Store on clean, washable container.</p> <p>27) Very marginal flow of hot water to the kitchen hand sink. Adjust/repair so that warm water is readily available for handwashing at the kitchen hand sink.</p> <p>31) Clean floors at floor sinks and in hard to reach areas of misc. debris and residues.</p> <p>Notes: > Hot foods were 135°F or greater in the steam table during inspection. Reportedly other hot foods are reheated in the oven and stored in the steam tables in the late afternoon/evening for snacks. Bar staff and hotel management reportedly have access to a probe thermometer to assure that such hot foods are reheated to 165°F in the oven and then held at 135°F or greater in the steam table.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display		X	
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
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 type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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