

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

<b>DBA/NAME</b> Jitterbug Joe's		<b>DATE</b> 10/26/07	
<b>ADDRESS</b> 9408 Midway, Durham, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b> Barbara Gehring		<b>SITE #</b> 2659	
<b>MAILING ADDRESS</b> 11B Greenview Circle, Chico 95928		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				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 checked="" 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				FOOD FROM APPROVED SOURCES						
			<b>PREVENTING CONTAMINATION BY HANDS</b>				X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures				CONSUMER ADVISORY						
		X	8. Time as a public health control: Proper procedures & records						X	19. Consumer advisory provided for raw or undercooked foods			
		X	9. Proper cooling methods						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS						
		X	11. Proper reheating procedures for hot holding						X	21. Hot and cold water available Temp >120°F			
			<b>SUPERVISION</b>							22. Sewage and wastewater properly disposed			
						<b>OUT</b>							
24. Person in charge present and performs duties							39. Thermometers provided and accurate						<b>OUT</b>
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						<b>X</b>
			<b>PERSONAL CLEANLINESS</b>				PHYSICAL FACILITIES						
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						
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						
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				PERMANENT FOOD FACILITIES						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						<b>X</b>
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented						<b>X</b>	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>				47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.						<b>X</b>	48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						<b>X</b>	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension						
37. Vending machines							52. Other						
38. Adequate ventilation and lighting; designated areas, use							NON-PERMANENT FOOD FACILITIES						
							53. Mobile food facilities						
							54. Temporary food facilities						

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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY: Mailed 10/26/07**

Page 1 of 2

<b>DBA/NAME</b> Jitterbug Joe's	<b>DATE</b> 10/26/07
Food Safety Cert: Not available	<b>Exp. Date:</b>
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1) No food safety certificate available during inspection. Mail/fax a copy of current certificate to this Department. Include the facility name on the fax/ mailing.
- 32) Observed some unlabeled wrapped pastries at the front counter. Provide labels that include manufacturer's name & address and ingredients.
- 33) Paint/seal the bare wood countertop string the hot dog roller.
- 34) No test strips available for checking sanitizer levels at the utensil sink – provide.
- 40) Observed a few soiled wiping rags on counters. Store rags in container of sanitizer solution between uses.
- 45) Clean floors in hard to reach areas to remove food/misc. debris.