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

DBA/NAME IHOP #1702	**DATE 8-15-06**
ADDRESS 2040 Forest Ave., Chico	**RECHECK DATE**
OWNER/OPERATOR	**SITE # 2674**
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	
2	Cooking/Reheating		
3	Cooling		
4	HACCP Plan		
5	Pure Food		
6	Frozen Food		
7	Refrigerator Storage		
8	Food Storage		
9	Food Display		
10	Food Labeling		
11	Thermometer		
12	Handwashing		
13	Gloves/Hand Contact		
14	Employee Habits		
15	Wash/sanitize		X
16	Utensil Sink		
17	Dishwasher		
18	Equipment		X
19	Utensils		
20	Utensil Storage		X
21	Vermin		
22	Chemical Hazards		
23	Spoils Storage		
24	Wiping Rags		
25	Water		
26	Plumbing		
27	Hand Sink		
28	Restrooms		
29	Shelving/Cabinets		
30	Enclosure		
31	Walls/Floors/Ceiling		X
32	Ventilation		
33	Janitorial Sink		
34	Lighting		X
35	Refuse/Garbage		
36	Permit		
37	Plan Check		
38	Food Safety Cert		
39	Signs		
40	Other		

1) Sausages were 112-126°F on raised saucer in container on grill. Sausages were voluntarily destroyed during inspection and saucer was removed. Keep sausages and bacon in container in direct contact with grill so as to maintain holding temperatures of 135°F.
15) Some food debris observed on backside of slicer blade from previous days usage. Reportedly no food had been sliced today. Clean and sanitize slicer before use, and then after each use or at least every 4 hours during continuous use for same type of food.
18) Clean inside (along top) of ice machine of some mold. Repair/replace stainless steel prep sink, which is split along top of sink compartment. Such repair must conform to NSF standards.
20) Clean underside of knife rack of sticky residues. Do not store ice scoop in ice (moved to holder during inspection).
31) Repair gaps and missing grout in lower corner under dishwashing equipment so that lower wall and base coving are in good repair and prevent the entrance of ants.
34) Light over ice machine is missing cover.

Note: Food Safety Cert current. Dishwasher test paper available. Digital probe thermometer available. No food requiring temperature checks was observed during inspection.

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 8-16-06