

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

<b>DBA/NAME</b> Skyway Park LLC		<b>DATE</b> 11/21/07	
<b>ADDRESS</b> 1 Longest Dr., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2675	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

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 <u>N/A</u>				X			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
	X		2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
	X		3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
		X	4. Proper eating, tasting, drinking or tobacco use						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly						X	17. Compliance with Gulf Oyster Regulations			
X			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
		X	7. Proper hot and cold holding temperatures						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		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				X			<b>WATER &amp; WASTE WATER</b>			
		X	11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>			
							X			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							X			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			24. Person in charge present and performs duties				<b>PHYSICAL FACILITIES</b>						
			25. Personal cleanliness and hair restraints				38. Adequate ventilation and lighting; designated areas, use						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.				39. Thermometers provided and accurate						
			27. Food separated and protected				40. Wiping cloths: properly used and stored						
			28. Fruits and vegetables washed as required.				<b>PERMANENT FOOD FACILITIES</b>						
			29. Toxic substances properly identified, stored, used				41. Plumbing: Plumbing in good repair, proper backflow devices						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified				42. Garbage and refuse properly disposed; facilities maintained						
			31. Consumer self-service facilities properly constructed and maintained				43. Toilet facilities: properly constructed, supplied, cleaned						
			32. Food properly labeled & honestly presented				44. Premises; personal/cleaning items; vermin-proofing						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				47. Signs posted; last inspection report available						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				48. Plan review required for new or remodel construction						
			36. Equipment, utensils and linens: Properly stored and used				49. Permits Available						
			37. Vending machines				50. Impoundment of unsanitary equipment or food						
<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>													
No violations observed.													
Notes: Bottled water is still being provided for customer use. Take the required annual bacteriological sample of well water before the end of the year.													
Pre-packaged food only.													

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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FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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