

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

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| DBA/NAME The Galley Kitchen Center | | DATE 7/3/07 |
| ADDRESS 551 Country Dr., Chico, CA | | RECHECK DATE |
| OWNER/OPERATOR | | SITE # 2676 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: 24 hours |
| INVENTORY TYPE 16F-12 | 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) Observed cream cheese samples 73°F out at front counter. Reported that samples are discarded every hour, but no time tag on food or time-tagging procedure available. Cream cheese was voluntarily discarded to trash during inspection. Create a time-tagging procedure for samples that include potentially hazardous foods, and discard of foods after 4 hours of being at room temperature.</p> <p>Note: April King passed ServSafe exam on 1/11/05.</p> |
| 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 | | | |
| 16 | Utensil Sink | | | |
| 17 | Dishwasher | | | |
| 18 | Equipment | | | |
| 19 | Utensils | | | |
| 20 | Utensil Storage | | | |
| 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 | | | |
| 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.

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| <input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p> | <input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p> |
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| R.E.H.S. |
| RECEIVED BY: |
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