

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> CJ's Last Chance Diner		<b>DATE</b> 6-28-07
<b>ADDRESS</b> 13670 Anderson Brother's Dr., Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Celeste & Randy Anderson		<b>SITE #</b> 2695
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 15 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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><b>1-</b> Observed individual containers Ranch dressing (made at this facility) 58°F, for short time period, stored at salad bar. Ranch relocated to refrigerator during inspection. Salad refrigerator temperature OK and reported that Ranch would be displayed in drop-in pan to ensure proper temperature.</p> <p><b>8-</b> Observed greasy wiping rag stored atop cooked bacon at cookline.</p> <p><b>14-</b> Observed food handlers not wearing aprons over clothes.</p> <p><b>15-</b> Observed some dried tomato debris in hard-to-reach areas of electric slicer. –Properly clean and sanitize prep refrigerator cutting boards at utensil sink at least every 4 hours instead of at end of evening as reported.</p> <p><b>18-</b> Replace heat lamps for fried foods. Reported that heat lamps burned out today.</p> <p><b>20-</b> Observed cooking utensils stored on (dry) wiping rags atop oven shelf. Observed 'fry' scoops stored on (dry) wiping rag on prep table.</p> <p><b>26-</b> Observed floor sink at beverage station backing up with water.</p> <p><b>31-</b> Clean floors in hard-to-reach areas (at floor/wall junction) under cookline equipment to remove some greasy food debris.</p> <p><b>34-</b> Provide shatterproof light bulb/cover for overhead light in walk-in refrigerator.</p> <p>ServSafe food safety certificate available.</p> <p>NO major violations.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits		x	
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		x	
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			

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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<b>R.E.H.S.</b>
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