

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Applebee's		DATE 11-16-06
ADDRESS 2030 Business Ln., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2699
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	<p>Bar</p> <p>1) Smoothie mix was 48°F in cocktail unit. Keep iced (not in consumer ice) or in refrigerator.</p> <p>8) Gallon container of drink mix was observed in consumer ice.</p> <p>11) No visible thermometer in reach-in refrigerator.</p> <p>14) Jacket and personal bag observed on top of bottles.</p> <p>18) Remove tin foil from inside beer refrigerator and repair/replace shelves and inside unit as needed. Replace ripped door seal on reach-in refrigerator. Clean under beer bottle refrigerator of misc. debris.</p> <p>24) Few soiled wiping rags observed on equipment and counter tops.</p> <p>27) Paper towels in dispenser were all wet. Replace and resolve cause.</p> <p>31) Clean floors in hard to reach areas of trash and misc. debris.</p> <p>Waitress Station/Dishwashing</p> <p>1) Glass door refrigerator was 48°F. Repair/adjust.</p> <p>17) Dishwasher ran out of sanitizer and lost its prime. Repair person arrived short time later and repaired unit. Older dishracks had white stuck-on substance that was difficult to remove. If substance cannot be removed then replace the dishracks.</p> <p>18) Repair leak under beverage dispenser/ice bin.</p> <p>31) Clean floors of misc. debris under equipment.</p> <p>Kitchen/prep area/storage</p> <p>1, 18) Foods in top sections of main prep refrigerators were 40-56°F. Do not stack foods too high. Monitor and repair/replace as needed.</p> <p>20) Clean knife rack of residues.</p> <p>22) A few spray bottles were stored on the same rack as bagged onions. These were removed during inspection.</p> <p>26) Repair broken faucet valve at pot sink.</p> <p>Note: 3 digital probe thermometers were readily available and used for checking cooking temperatures. Procedures are in place to safely handle raw meats and to avoid cross contamination. Food handlers wash their hands at least every 30 minutes.</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		X	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits		X	
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing		X	
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
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.

<input type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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