

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

DBA/NAME The End Zone		DATE 5-8-08
ADDRESS 250 Cohasset Rd. #10, Chico		RECHECK DATE
OWNER/OPERATOR M & T Construction		SITE # 2714
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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 2013				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X	X	X	
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			X		X		16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly			X		X		17. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	X		X			X	19. Consumer advisory provided for raw or undercooked foods				
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X			9. Proper cooling methods				WATER							
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available				
	X		11. Proper reheating procedures for hot holding	X			LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
							VERMIN							
							X			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			X	
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate				
										40. Wiping cloths: properly used and stored			X	
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES							
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			X	
			27. Food separated and protected			X				42. Garbage and refuse properly disposed; facilities maintained				
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned				
			29. Toxic substances properly identified, stored, used			X				44. Premises; personal/cleaning items; vermin-proofing			X	
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			30. Food properly stored; food storage containers identified			X				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X	
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters				
			32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available				
EQUIPMENT/ UTENSILS/ LINENS											48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.							49. Permits Available				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				51. Permit Suspension				
			36. Equipment, utensils and linens: Properly stored and used			X				52. Other				
			37. Vending machines											

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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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www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed food handler's uncovered beverage cup stored on prep table adjacent to exposed foods. Ensure beverage cups are covered.
- 5-** No handled utensils for dispensing of lemons/oranges (at beverage counter, bar) or bacon and croutons (at salad prep).
- 7-** Observed pans of cooked onions, peppers and mushrooms (47-56°F) stored in top portion of cookline prep refrigerator. Foods placed into bottom portion of prep refrigerator during inspection. Ensure cooked foods are properly/thoroughly cooled prior to storage in prep refrigerator (especially top portion).
- 14-** Observed some dried food debris/residues on electric slicer (in hard-to-reach areas); slicer was reportedly used previous business day. –Observed accumulated debris/residues on potato (fry) slicer. –Observed a few prep bowls (stored on stovetop shelf and utensil rack at end of utensil washing area) to be soiled with some food residues/debris. –Observed knives and prep refrigerator-cutting boards at cookline (especially salad prep) to be soiled with dried food debris/residues. Ensure cutting boards are kept clean between uses and properly washed/rinsed/sanitized at least every 4-hours. Note: Proper cleaning/sanitizing of food equipment/contact surfaces discussed during inspection.
- 14, 40-** Observed many wiping rags stored atop cookline prep refrigerator cutting boards and other food contact surfaces. No sanitizer (quaternary ammonium) detected in designated wiping rag storage bucket at cookline when checked using inspector's test strips. No quaternary ammonium test strips available to monitor sanitizer concentration in wiping rag storage buckets. Cookline sanitizer bucket refilled and wiping rags removed from food contact surfaces during inspection.
- 27-** Observed paper towel dispenser, in prep kitchen, to be located directly above prep table and exposed foods. Relocate dispenser so as to avoid splashing onto exposed food and/or prep table. –Observed container of (wrapped) raw steaks stored on shelf above uncovered containers of cooked onions and mushrooms in cookline prep refrigerator.
- 29-** Label all (chemical) spray bottles as to contents.
- 30-** Observed bags of onions and bag of potatoes stored directly on floor of prep kitchen/dry storage room. –Observed a couple of squeeze bottles (stored above salad prep) to be wrapped with duct tape.
- 35-** Clean between/hard-to-reach areas of cookline equipment to remove greasy residues and food debris. –Clean inside of ice machine bin to remove some mold. Observed cardboard lid to ice bin. Replace damaged ice bin lid and missing panel to ice machine. –Clean inside beverage gun holders, at bar, to remove some (pinkish-colored) residues.
- 36-** Observed bottoms of bus tubs, storing 'clean' utensils on prep table shelf, to be soiled with some dried food debris (i.e. onion skins).
- 38-** Observed gap in baffles of hood above charbroiler. Clean hood baffles to remove some dusty/greasy residues.
- 41-** Repair leaky faucet at prep kitchen hand sink. Remove wiping rags wrapped around utensil and prep sink faucet assemblies and properly repair faucet of reported leaks.
- 44-** Observed some misc. personal items (i.e. clothes, CD, construction hat) stored on bread racks and prep table in back prep room. Organize/remove accumulated misc./personal non-food items in corner of dry food storage room (adjacent to canned food rack) to facilitate cleaning.
- 45-** Clean floors under cookline equipment to remove accumulated greasy residues, food debris and misc. trash. Clean ceiling panels at cookline (in front of hood) to remove accumulated dust.

Note: Insulated ice bin for beverage ice storage at bar available and reportedly to be installed within next month.