

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

<b>DBA/NAME</b> <b>The End Zone</b>	<b>DATE</b> <b>12-9-09</b>
<b>ADDRESS</b> <b>250 Cohasset Rd. #10, Chico</b>	<b>RECHECK DATE</b> <b>12+ days</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> <b>2714</b>
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> <b>16F-24</b>	<b>SERVICE</b> <b>03</b>
<b>CORRECT MINOR VIOLATIONS BY:</b> <b>12 days</b>	

See reverse side for the California Retail Food 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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:							12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										38. Adequate ventilation and lighting; designated areas, use			<b>X</b>
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										<b>PHYSICAL FACILITIES</b>			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			27. Food separated and protected							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							44. Premises; personal/cleaning items; vermin-proofing			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										<b>PERMANENT FOOD FACILITIES</b>			
			30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			<b>X</b>
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			<b>X</b>				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension			
			37. Vending machines							52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:    Compliance ongoing**  
Continue cleaning and maintain cleaned areas and previous corrected violations.

**35-** Clean cookline equipment (i.e. prep refrigerator hinges, hard-to-reach areas, sides of fryer, charbroiler) to remove food debris/residues. Prep refrigerator reportedly defrosting of ice and to be serviced.

**38-** Remove bulbs from light fixture above utensil washing area or provide shatterproof cover.

**45-** Clean floors in bar area of misc. debris and in back storage room (under storage freezer and box syrup rack) to remove food/misc. debris/residues.

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.    **XX**

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

**RECEIVED BY:**

Page    1    of    1