

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

DBA/NAME The End Zone		DATE 8-6-07
ADDRESS 250 Cohasset Rd. #10, Chico		RECHECK DATE
OWNER/OPERATOR M&T Construction		SITE # 2714
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 30 days

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
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: X Chlorine X Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 50PPM @ kitchen, 50 @ bar						
X			4. Proper eating, tasting, drinking or tobacco use										
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations			
X			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES						
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
	X		9. Proper cooling methods				CONSUMER ADVISORY						
	X		10. Proper cooking time & temperatures						X	19. Consumer advisory provided for raw or undercooked foods			
X			11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							WATER/HOT WATER						
24. Person in charge present and performs duties							X			21. Hot and cold water available			
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
25. Personal cleanliness and hair restraints							X			22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN						
26. Approved thawing methods used, frozen food maintained frozen.							X			23. No rodents, insects, birds, or animals			
27. Food separated and protected							OUT						
28. Fruits and vegetables washed as required.							39. Thermometers provided and accurate						
29. Toxic substances properly identified, stored, used							40. Wiping cloths: properly used and stored						
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES						
30. Food properly stored; food storage containers identified							41. Plumbing: Plumbing in good repair, proper backflow devices						
31. Consumer self-service facilities properly constructed and maintained							42. Garbage and refuse properly disposed; facilities maintained						
32. Food properly labeled & honestly presented							43. Toilet facilities: properly constructed, supplied, cleaned						
EQUIPMENT/ UTENSILS/ LINENS							44. Premises; personal/cleaning items; vermin-proofing						
33. Nonfood contact surfaces clean and in good repair.							PERMANENT FOOD FACILITIES						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							46. No unapproved private homes/ living or sleeping quarters						
36. Equipment, utensils and linens: Properly stored and used							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
37. Vending machines							47. Signs posted; last inspection report available						
38. Adequate ventilation and lighting; designated areas, use							48. Plan review required for new or remodel construction						
OUT							49. Permits Available						
OUT							50. Impoundment of unsanitary equipment or food						
OUT							51. Permit Suspension						
OUT							52. Other						
OUT							NON-PERMANENT FOOD FACILITIES						
OUT							53. Mobile food facilities						
OUT							54. Temporary food facilities						

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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