

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

<b>DBA/NAME</b> The Shack		<b>DATE</b> 5-13-09	
<b>ADDRESS</b> 1043 W 8 <sup>th</sup> St, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b> Mike Taylor		<b>SITE #</b> 2726	
<b>MAILING ADDRESS</b> PO Box 4648, Chico 95927		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</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
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 3-12-09						x			12. Proper procedures followed for returned and reservice of food					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																	
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized					x
x			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>								
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source					
	x		5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed					
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations					
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																	
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan					
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods					
			9. Proper cooling methods					x			x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
	x		10. Proper cooking time & temperatures						<b>WATER &amp; WASTE WATER</b>								
	x		11. Proper reheating procedures for hot holding						x			21. Hot and cold water available					x
									<b>VERMIN</b>								
									x			23. No rodents, insects, birds, or animals					
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>				<b>OUT</b>					
			24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use								
			25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate								
			25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored								
<b>GENERAL FOOD SAFETY REQUIREMENTS</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						x		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>																	
			30. Food properly stored; food storage containers identified						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						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>								
<b>EQUIPMENT/ UTENSILS/ LINENS</b>																	
			33. Nonfood contact surfaces clean and in good repair.						47. Signs posted; last inspection report available								
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						48. Plan review required for new or remodel construction								
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						49. Permits Available								
			36. Equipment, utensils and linens: Properly stored and used						50. Impoundment of unsanitary equipment or food								
			37. Vending machines						51. Permit Suspension								
									52. Other								

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:** mailed

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7- Half-and-half (61° F) in carafe at self-serve coffee condiment bar. Check temperature of half-and-half at least every 2 hours—maintain at 45° F or less.
- 7, 9- Flavored cream cheese (48° F) observed double-binned in top of prep refrigerator. Prechill flavored cream cheeses (after mixing) in storage refrigerator to 41° F before placing in top area of prep refrigerator. Do not double bin potentially hazardous foods in top of prep refrigerator.
- 14- Clean base of slicer with hot, soapy water before sanitizing. Cutting board stored on floor, leaning against storage refrigerator—store cutting board up off of floor.
- 21- No hot water available at prep sink—repair hot water faucet handle so as to provide hot water at this sink.
- 27- a) Flat of whole, shell eggs stored above ready to eat foods in storage refrigerator—keep raw eggs on lower shelf.  
b) Remove push pins in wall above self-serve coffee condiment counter.
- 29, 44- Misc. items, tools, containers of chemicals, etc. observed on various shelves and in various areas throughout kitchen. Clean up and organize so as to keep misc. items, tools, cleaning supplies, etc. stored separately from food, food containers and food prep areas.
- 30- Do not stack ice buckets, which are stored on the floor.
- 35- Defrost milk refrigerator and glass display refrigerator in front dispensing area so as to eliminate ice build-up. Have refrigerators checked and repair as needed.
- 36- a) Remove small pottery espresso steaming pitcher—all utensils shall be NSF approved, commercial quality.  
b) Some utensils observed in container of still water near espresso machine. Recommend installing a dipper well for such storage.  
c) Store self-serve customer utensils in containers with handles in the same direction so as to prevent handling of food contact surfaces.  
d) Do not reuse hard to clean cardboard box for storage of utensils.
- 44- a) Provide a hanger for air drying/ storage of mop in between uses—mop stored in mop bucket of water.  
b) Provide a designated area for storage of food handler's personal items.  
c) Clean up boxes, etc stored near janitorial sink so as to eliminate clutter.
- 45- Generally clean kitchen floors and walls of residues, etc.