

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

<b>DBA/NAME</b> Outback Steakhouse		<b>DATE</b> 11/6/07	
<b>ADDRESS</b> 1990 E 20 <sup>th</sup> Street, Chico, CA 95926		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2738	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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						√	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				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input checked="" type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
√			4. Proper eating, tasting, drinking or tobacco use				<b>FOOD FROM APPROVED SOURCES</b>						
			<b>PREVENTING CONTAMINATION BY HANDS</b>				√			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 AND TEMPERATURE RELATIONSHIPS</b>						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
√			7. Proper hot and cold holding temperatures				<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
√			9. Proper cooling methods				<b>CONSUMER ADVISORY</b>						
√			10. Proper cooking time & temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
√			11. Proper reheating procedures for hot holding				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
			<b>SUPERVISION</b>						√	21. Hot and cold water available Temp >120°F			
			<b>PERSONAL CLEANLINESS</b>							<b>LIQUID WASTE DISPOSAL</b>			
			24. Person in charge present and performs duties						√	22. Sewage and wastewater properly disposed			
			25. Personal cleanliness and hair restraints							<b>VERMIN</b>			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						√	23. No rodents, insects, birds, or animals			
			26. Approved thawing methods used, frozen food maintained frozen.				<b>WATER/HOT WATER</b>						
			27. Food separated and protected							<b>LIQUID WASTE DISPOSAL</b>			
			28. Fruits and vegetables washed as required.							<b>VERMIN</b>			
			29. Toxic substances properly identified, stored, used							<b>PERMANENT FOOD FACILITIES</b>			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			30. Food properly stored; food storage containers identified				<b>NON-PERMANENT FOOD FACILITIES</b>						
			31. Consumer self-service facilities properly constructed and maintained				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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			√				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used							52. Other			
			37. Vending machines				<b>NON-PERMANENT FOOD FACILITIES</b>						
			38. Adequate ventilation and lighting; designated areas, use							53. Mobile food facilities			
										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:**

Page 1 of 2

<b>DBA/NAME</b> Outback Steakhouse	<b>DATE</b> 11/6/07
Food Safety Cert: available	Exp. Date: 8/28/12
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 33- Clean shelf storing booster seats (bar) to remove sticky residues.
- 35- Observed accumulated residues behind nozzles of beverage dispenser and in beverage guns/ beverage gun holders in bar. Clean. Observed standing water/residues in bottom of beer cooler in bar and standing water in bottom of reach-in Traulsen refrigerator across from soup heating unit. Repair.
- 44- Observed unsecured CO2 tank in storeroom. Secure.
- 45- Observed a few small holes/damaged areas in wall by cabinet storing clean aprons and damaged area on bottom of door frame to employee restroom. Repair. Clean floors in bar and hard to reach areas of kitchen (under ice machine, storage racks, etc.) to remove accumulated debris. Clean wall/electrical outlet behind syrup dispensers in bar to remove sticky residues. Observed damaged floor tiles/missing grout in produce/meat walk-in refrigerator and a few damaged coving tiles in kitchen. Repair where needed.

