

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

DBA/NAME <i>Arteca Video</i>	DATE <i>9-28-07</i>
ADDRESS <i>324 Walnut St #A Chico</i>	RECHECK DATE
OWNER/OPERATOR	SITE # <i>2741</i>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <i>16F-15</i>	SERVICE <i>CB</i>
	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	NO	N/A	DESCRIPTION	COS	MAJ	OUT	IN	NO	N/A	DESCRIPTION	COS	MAJ	OUT
			DEMONSTRATION OF KNOWLEDGE 1. Demonstration of knowledge; food safety certification							PROTECTION FROM CONTAMINATION 12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions & exclusions 3. No discharge from eyes, nose, and mouth 4. Proper eating, tasting, drinking or tobacco use							13. Food in good condition, safe and unadulterated 14. Food contact surfaces: clean and sanitized			
			PREVENTING CONTAMINATION BY HANDS 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied & accessible							Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
X			TIME AND TEMPERATURE RELATIONSHIPS 7. Proper hot and cold holding temperatures 8. Time as a public health control: Proper procedures & records 9. Proper cooling methods 10. Proper cooking time & temperatures 11. Proper reheating procedures for hot holding							FOOD FROM APPROVED SOURCES 15. Food obtained from approved source 16. Shell stock with completed tags, in good condition, properly stored/displayed 17. Compliance with Gulf Oyster Regulations			
										CONFORMANCE WITH APPROVED PROCEDURES 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
										CONSUMER ADVISORY 19. Consumer advisory provided for raw or undercooked foods			
										HIGHLY SUSCEPTIBLE POPULATIONS 20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
										WATER/HOT WATER 21. Hot and cold water available Temp			
										LIQUID WASTE DISPOSAL 22. Sewage and wastewater properly disposed			
										VERMIN 23. No rodents, insects, birds, or animals			
			SUPERVISION 24. Person in charge present and performs duties										
			PERSONAL CLEANLINESS 25. Personal cleanliness and hair restraints										
			GENERAL FOOD SAFETY REQUIREMENTS 26. Approved thawing methods used, frozen food maintained frozen. 27. Food separated and protected 28. Fruits and vegetables washed as required. 29. Toxic substances properly identified, stored, used							PHYSICAL FACILITIES 41. Plumbing: Plumbing in good repair, proper backflow devices 42. Garbage and refuse properly disposed; facilities maintained 43. Toilet facilities: properly constructed, supplied, cleaned 44. Premises; personal/cleaning items; vermin-proofing			
			FOOD STORAGE/DISPLAY/ SERVICE 30. Food properly stored; food storage containers identified 31. Consumer self-service facilities properly constructed and maintained 32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean 46. No unapproved private homes/ living or sleeping quarters			
			EQUIPMENT/UTENSILS/LINENS 33. Nonfood contact surfaces clean and in good repair. 34. Warewashing facilities: Adequate, maintained, properly used, test strips available 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 36. Equipment, utensils and linens: Properly stored and used 37. Vending machines							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT 47. Signs posted; last inspection report available 48. Plan review required for new or remodel construction 49. Permits Available 50. Impoundment of unsanitary equipment or food 51. Permit Suspension 52. Other			
			38. Adequate ventilation and lighting; designated areas, use							NON-PERMANENT FOOD FACILITIES 53. Mobile food facilities 54. Temporary food facilities			
			Reinspection fees will be charged for all subsequent reinspection 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 indicated violations by the next scheduled time, call this office prior to the inspection day. <input type="checkbox"/>										

Partial reinspection

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

R.E.H.S. *[Signature]*
RECEIVED BY: *[Signature]*
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