

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

<b>DBA/NAME</b> Chico Shell		<b>DATE</b> 9/26/07	
<b>ADDRESS</b> 2036 Forest Ave., Chico, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2746	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-13	<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			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						X			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								
X			2. Communicable disease; reporting, restrictions & exclusions						X			14. Food contact surfaces: clean and sanitized								
X			3. No discharge from eyes, nose, and mouth						Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 200 ppm											
X			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								
X			5. Hands clean and properly washed; gloves used properly						X			16. Shell stock with completed tags, in good condition, properly stored/displayed								
			6. Adequate handwashing facilities supplied & accessible					X			X	17. Compliance with Gulf Oyster Regulations								
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									<b>CONFORMANCE WITH APPROVED PROCEDURES</b>								
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan								
		X	8. Time as a public health control: Proper procedures & records									<b>CONSUMER ADVISORY</b>								
		X	9. Proper cooling methods								X	19. Consumer advisory provided for raw or undercooked foods								
X			10. Proper cooking time & temperatures									<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>								
		X	11. Proper reheating procedures for hot holding								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
												<b>WATER/HOT WATER</b>								
X									X			21. Hot and cold water available Temp >120°F								
												<b>LIQUID WASTE DISPOSAL</b>								
X									X			22. Sewage and wastewater properly disposed								
												<b>VERMIN</b>								
X									X			23. No rodents, insects, birds, or animals								
															<b>SUPERVISION</b>					
															OUT					
															24. Person in charge present and performs duties					
															<b>PERSONAL CLEANLINESS</b>					
															25. Personal cleanliness and hair restraints					
															<b>GENERAL FOOD SAFETY REQUIREMENTS</b>					
															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					
															<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>					
															30. Food properly stored; food storage containers identified					
															31. Consumer self-service facilities properly constructed and maintained					
															32. Food properly labeled & honestly presented					
															<b>EQUIPMENT/ UTENSILS/ LINENS</b>					
															33. Nonfood contact surfaces clean and in good repair.					
															34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X		
															35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					
															36. Equipment, utensils and linens: Properly stored and used					
															37. Vending machines					
															38. Adequate ventilation and lighting; designated areas, use					
															<b>NON-PERMANENT FOOD FACILITIES</b>					
															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:**

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