

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

<b>DBA/NAME</b> Best Western Heritage Inn		<b>DATE</b> 1/24/08
<b>ADDRESS</b> 25 Heritage Lane, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2747
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 3 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						√	12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
	√		4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly							<b>SPECIAL PROCEDURES</b>			
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	19. Consumer advisory provided for raw or undercooked foods			
√			7. Proper hot and cold holding temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	8. Time as a public health control: Proper procedures & records						√	<b>WATER &amp; WASTE WATER</b>			
		√	9. Proper cooling methods						√	21. Hot and cold water available			
		√	10. Proper cooking time & temperatures						√	<b>LIQUID WASTE DISPOSAL</b>			
		√	11. Proper reheating procedures for hot holding						√	22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
							√			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</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						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored						
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					
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
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>							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension						
37. Vending machines							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 14-Observed coffee carafe and filter basket being washed in hand sink. Use utensil sink for all utensil cleaning and hand sink exclusively for hand washing. Note: Coffee carafe properly washed/rinsed/sanitized at utensil sink during inspection.

29- Observed unlabeled chemical spray container under hand sink. Label as to contents.

31- Observed accumulated residues behind nozzles of juice dispenser. Juice dispenser cleaned during inspection.

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 indicted violations by the next scheduled time, call this office prior to the inspection day.

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

**RECEIVED BY:**

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