

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

<b>DBA/NAME</b> Best Western Heritage Inn		<b>DATE</b> 5/29/07
<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-	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>8- Observed unsealed bags of cereal in cabinet.</p> <p>16- Food handler reports utensil cleaning procedure of wash with detergent/bleach mixture and rinse. Discontinue mixing bleach and detergent. Proper utensil cleaning procedure is 1) wash with hot, soapy water, 2) rinse with clear water, and 3) sanitize with approved sanitizer (i.e.: 1 oz. bleach to 4 gallons water) using three compartments of utensil sink.</p> <p>18- Clean juice dispenser to remove accumulated juice residues.</p> <p>29- Observed missing laminate trim in cabinets across from utensil sink. Repair to be smooth and easily cleanable.</p> <p>Note: Rick Wreford passed ServSafe examination 1/21/03.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
--	--

<b>R.E.H.S.</b>
RECEIVED BY: Signed 5/29/07
Page 1 of 1