

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

<b>DBA/NAME</b> Prestige Assisted Living		<b>DATE</b> 8/3/09	
<b>ADDRESS</b> 1351 E Lassen Avenue, Chico, CA 95973		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2750	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> Corrected on site	
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 24 hours	

See reverse side for the California Retail Food 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. FSC Exp. Date: 6/28/13				√			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				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
√			4. Proper eating, tasting, drinking or tobacco use				√			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 &amp; TEMPERATURE RELATIONSHIPS</b>									√	18. Compliance with variance, specialized process, & HACCP Plan			
√			7. Proper hot and cold holding temperatures						√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	√	√	√	<b>WATER &amp; WASTE WATER</b>						
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
							√			<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>38. Adequate ventilation and lighting; designated areas, use</b>							
24. Person in charge present and performs duties						39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PHYSICAL FACILITIES</b>							
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:** 5- Observed food handler working in kitchen with large, moist, uncovered wound on hand. All wounds, sores, abrasions, rashes shall be covered with gloves so as to prevent contamination of foods by harmful pathogens.

Note: Bandage and glove placed over sore at Inspector's request.

9- Observed beef and vegetable soup (90°F-126°F, 1+ hours) cooling at 4+ inches in covered container in walk-in refrigerator. When cooling cooked foods, place in uncovered, shallow containers at depths of 2 inches or less and place immediately in walk-in refrigerator until 41°F or below.

Note: Soups may also be "actively" cooled using an ice bath and/or ice paddles.

14- Observed food handler "clean" carving knife by spraying with sanitizer, rinsing in hand sink and drying with paper towel. Properly wash/rinse/sanitize and air dry all utensils. Three compartment utensil sink or dishwasher shall be used for all utensil cleaning. Clean can opener and inside ice machine to remove residues.

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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

Page 1 of 1