

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

DBA/NAME Chico Gleaners Inc.		DATE 9-24-07
ADDRESS 1436 Nord Ave. #D, Chico		RECHECK DATE
OWNER/OPERATOR Chico Gleaners Inc.		SITE # 2763
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-15	SERVICE 01	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	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 reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			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: X Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
X			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
PREVENTING CONTAMINATION BY HANDS							X			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			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES						
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				CONSUMER ADVISORY						
		X	9. Proper cooling methods						X	19. Consumer advisory provided for raw or undercooked foods			
		X	10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS						
		X	11. Proper reheating procedures for hot holding						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
No Violations to report at this time							WATER/HOT WATER						
							X			21. Hot and cold water available			
SUPERVISION							LIQUID WASTE DISPOSAL						
			24. Person in charge present and performs duties				X			22. Sewage and wastewater properly disposed			
PERSONAL CLEANLINESS							VERMIN						
			25. Personal cleanliness and hair restraints				X			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS							OUT						
			26. Approved thawing methods used, frozen food maintained frozen.				OUT						
			27. Food separated and protected				39. Thermometers provided and accurate						
			28. Fruits and vegetables washed as required.				40. Wiping cloths: properly used and stored						
			29. Toxic substances properly identified, stored, used				PHYSICAL FACILITIES						
FOOD STORAGE/ DISPLAY/ SERVICE							41. Plumbing: Plumbing in good repair, proper backflow devices						
			30. Food properly stored; food storage containers identified				42. Garbage and refuse properly disposed; facilities maintained						
			31. Consumer self-service facilities properly constructed and maintained				43. Toilet facilities: properly constructed, supplied, cleaned						
			32. Food properly labeled & honestly presented				44. Premises; personal/cleaning items; vermin-proofing						
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
			33. Nonfood contact surfaces clean and in good repair.				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
			38. Adequate ventilation and lighting; designated areas, use				49. Permits Available						
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. <input type="checkbox"/>							NON-PERMANENT FOOD FACILITIES						
202 Mira Loma Drive							50. Impoundment of unsanitary equipment or food						
Oroville, CA 95965							51. Permit Suspension						
(530) 538-7281 or (530) 891-2727							52. Other						
www.buttecounty.net/publichealth/							53. Mobile food facilities						
R.E.H.S.							54. Temporary food facilities						
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