

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

DBA/NAME Jesus Center		DATE 2/20/08	
ADDRESS 1297 Park Ave., Chico, CA		RECHECK DATE 5-7 days	
OWNER/OPERATOR		SITE # 2771	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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				
Food Safety Certificate Exp Date 6/22/09							X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X	
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
X			4. Proper eating, tasting, drinking or tobacco use						X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			5. Hands clean and properly washed; gloves used properly						X	17. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			7. Proper hot and cold holding temperatures						X	19. Consumer advisory provided for raw or undercooked foods				
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods	X	X	X	WATER & WASTE WATER							
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available				
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
							VERMIN							
							X			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							
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							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
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							
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							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							X	51. Permit Suspension						
37. Vending machines							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

See next page.

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
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(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 9) Observed a covered 5 gallon bucket of hamburger gravy 58°F in the walk-in cooler that had been cooling X 12+ hours. Gravy was voluntarily discarded to trash during inspection, see VC&D form dated same. Cool potentially hazardous foods in shallow (~2 inch depth), uncovered pans. Use the available probe thermometer to ensure that foods cool from 135-70°F within 2 hours and from 70-41°F within the next 4 hours (total cooling time of 6 hours).
- 14) Observed dried meat debris on slicer. Wash, rinse and sanitize after each use (reported that slicer is rarely ever used). Observed many items (i.e. radio, pen, papers, etc.) stored on the slicer.
- 30) Observed many boxes/packages of food on floor of walk-in freezer.
- 36) Observed used serving spoons for beans and cooked vegetables stored at room temperature. Spoons were removed to be washed during inspection.
- 45) Clean floors under racks in walk-in cooler to remove food/misc. debris.