

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

<b>DBA/NAME</b> Jesus Center		<b>DATE</b> 3/3/09	
<b>ADDRESS</b> 1297 Park Ave., Chico, CA		<b>RECHECK DATE</b> 1+ day	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2771	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days	

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
	X		1. Demonstration of knowledge; food safety certification. FSC Exp. Date:				X			12. Proper procedures followed for returned and reserve of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated			X
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly		X	X			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			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & 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	<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							X			23. No rodents, insects, birds, or animals			
													OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							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						
<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							X			49. Permits Available			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X			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 page 2.


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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1) Food safety certificate has expired. An employee of this facility shall pass an approved food safety exam within the next 60 days.
- 5) Observed food handler wipe hands on a soiled wiping rag and then handle cooked macaroni pasta with bare hands. Properly wash hands at the hand sink before handling food.
- 9) Observed 3 large bowls of macaroni salad 78-81°F (food depth 4+ inches) that had reportedly just been prepared cooling in the walk-in cooler. Completely cool macaroni salad to 41°F before storing at deep food depths. Observed 4 whole cooked turkeys 100-121°F cooling in the walk-in cooler X reported short time period. Turkeys were removed to be de-boned during inspection.
- 13) Observed a severely dented can of menudo in the warehouse. Observed a few cans of baby formula that had passed their expiration date. These items were voluntarily discarded to trash during inspection.
- 25) Observed food employee with long hair unrestrained. All food employees shall keep long hair restrained while prepping/serving food and while handling clean utensils.
- 34) No test strips available for checking quats sanitizer levels at the utensil sink and in wiping rag buckets– provide.
- 35) Clean the food storage shelves in the walk-in cooler to remove food residues.
- 36) Observed single-use forks stored at the customer counter with handles pointing different directions. Store forks with handles facing same direction to prevent contamination of food contact surfaces.