

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

DBA/NAME Eric's Cable Car Wash		DATE 11/19/08
ADDRESS 1625 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2782
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 12	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						
	√		1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reserve of food									
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated									
EMPLOYEE HEALTH & HYGIENIC PRACTICES																			
√			2. Communicable disease; reporting, restrictions & exclusions					√		14. Food contact surfaces: clean and sanitized									
FOOD FROM APPROVED SOURCES																			
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source									
	√		4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed									
	√		5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations									
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES												
TIME AND TEMPERATURE RELATIONSHIPS																			
√			7. Proper hot and cold holding temperatures						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan									
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods									
		√	9. Proper cooling methods						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered									
		√	10. Proper cooking time & temperatures				WATER & WASTE WATER												
		√	11. Proper reheating procedures for hot holding							21. Hot and cold water available			√						
LIQUID WASTE DISPOSAL																			
										22. Sewage and wastewater properly disposed									
VERMIN																			
										23. No rodents, insects, birds, or animals			√						
						OUT							OUT						
SUPERVISION /PERSONAL CLEANLINESS																			
24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use													
25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate													
GENERAL FOOD SAFETY REQUIREMENTS																			
26. Approved thawing methods used, frozen food maintained frozen.						40. Wiping cloths: properly used and stored													
27. Food separated and protected						PHYSICAL FACILITIES													
28. Fruits and vegetables washed as required.						41. Plumbing: Plumbing in good repair, proper backflow devices													
29. Toxic substances properly identified, stored, used						√	42. Garbage and refuse properly disposed; facilities maintained												
FOOD STORAGE/ DISPLAY/ SERVICE																			
30. Food properly stored; food storage containers identified						43. Toilet facilities: properly constructed, supplied, cleaned													
31. Consumer self-service facilities properly constructed and maintained						44. Premises; personal/cleaning items; vermin-proofing						√							
32. Food properly labeled & honestly presented						PERMANENT FOOD FACILITIES													
EQUIPMENT/ UTENSILS/ LINENS																			
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													
						49. Permits Available													
						50. Impoundment of unsanitary equipment or food													
						51. Permit Suspension													
						52. Other													

OBSERVATIONS AND CORRECTIVE ACTIONS:

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 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 21- Hot water at utensil sink faucet 114°F during inspection. Adjust/repair hot water heater to maintain 120°F or above.
- 23- Observed three large dogs and a large bag of dog food in utensil cleaning area and kennel panels set up around open back door. **Non-service animals shall not be allowed in a permitted food facility.** Remove dogs, dog food, kennel panels, and dog dishes from facility.
- 29- Observed two boxes of Real Kill insect fogger in cabinet across from utensil sink. Remove domestic insecticide from facility.
- 33- Observed worn finish on cabinet door under beverage dispenser. Re-seal to be smooth and easily cleanable.
- 35- Clean inside ice machine to remove accumulated tan residues. Observed freezer storing ice cream and burritos in shop/detailing area. Relocate freezer inside food facility.
- 44- Observed mop stored on floor in mop sink room. Hang mop so as to dry completely between uses.