

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

DBA/NAME <i>Heritage Inn Express</i>		DATE <i>6-12-06</i>
ADDRESS <i>725 Broadway, Chico</i>		RECHECK DATE
OWNER/OPERATOR		SITE # <i>2791</i>
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: <i>1 day</i>
INVENTORY TYPE <i>HF-23</i>	SERVICE <i>01</i> TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <i>California Uniform Retail Food Facilities Law</i>		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding	X		<i>1 - milk temperature 60°F, cream cheese 53°F at time of inspection. Check temperature of such potentially hazardous foods at least every 2 hours using probe thermometer.</i>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			<i>20 - store customer self-serve utensils with handles up (some with handles down in container)</i>
12	Handwashing			
13	Gloves/Hand Contact			<i>22 - unlabeled spray bottle of chemicals observed in utensil washing room</i>
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			<i>27 - no paper towels in dispenser at handsink in utensil washing room</i>
17	Dishwasher			
18	Equipment			<i>38 - at least one person working in facility shall pass an approved food safety test within the next 60 days</i>
19	Utensils			
20	Utensil Storage		X	
21	Vermin			<i>X</i>
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		X	
39	Signs			
40	Other			

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

<i>411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</i>	<i>7 County Center Dr Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</i>
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R.E.H.S.

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RECEIVED BY:

Jean M. Witten

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