

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

<b>DBA/NAME</b> Higher Ground		<b>DATE</b> 9/24/07	
<b>ADDRESS</b> 1288 E 1 <sup>st</sup> Avenue, Chico, CA 95926		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2798	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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 reservice of food			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth							Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
			4. Proper eating, tasting, drinking or tobacco use										
			<b>PREVENTING CONTAMINATION BY HANDS</b>				<b>FOOD FROM APPROVED SOURCES</b>						
			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			
			8. Time as a public health control: Proper procedures & records							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			9. Proper cooling methods							<b>CONSUMER ADVISORY</b>			
			10. Proper cooking time & temperatures							19. Consumer advisory provided for raw or undercooked foods			
			11. Proper reheating procedures for hot holding							<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>			
			<b>MAJOR VIOLATION CHECK ONLY</b>							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			<b>VIOLATION CORRECTED</b>				<b>WATER/HOT WATER</b>						
										21. Hot and cold water available Temp			
							<b>LIQUID WASTE DISPOSAL</b>						
										22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
										23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION</b>													
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
			<b>PERSONAL CLEANLINESS</b>				<b>PHYSICAL FACILITIES</b>						
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							42. Garbage and refuse properly disposed; facilities maintained			
			26. Approved thawing methods used, frozen food maintained frozen.							43. Toilet facilities: properly constructed, supplied, cleaned			
			27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing			
			28. Fruits and vegetables washed as required.							<b>PERMANENT FOOD FACILITIES</b>			
			29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							46. No unapproved private homes/ living or sleeping quarters			
			30. Food properly stored; food storage containers identified							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available			
			32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							49. Permits Available			
			33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							52. Other			
			36. Equipment, utensils and linens: Properly stored and used							<b>NON-PERMANENT FOOD FACILITIES</b>			
			37. Vending machines							53. Mobile food facilities			
			38. Adequate ventilation and lighting; designated areas, use							54. Temporary food facilities			

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  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME</b>	<b>DATE</b>
Food Safety Cert Name:	Exp. Date:
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Large empty rectangular area for recording observations and corrective actions.