

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

<b>DBA/NAME</b> Off the Wall Soccer		<b>DATE</b> 8/3/07	
<b>ADDRESS</b> 1090 E. 20 <sup>th</sup> St., Chico, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2804	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 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
X			1. Demonstration of knowledge; food safety certification						X	12. Proper procedures followed for returned and reservice of food			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				X			13. Food in good condition, safe and unadulterated			
	X		2. Communicable disease; reporting, restrictions & exclusions					X		14. Food contact surfaces: clean and sanitized			
	X		3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
	X		4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			<b>PREVENTING CONTAMINATION BY HANDS</b>				X			15. Food obtained from approved source			
	X		5. Hands clean and properly washed; gloves used properly						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 AND TEMPERATURE RELATIONSHIPS</b>						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES						
		X	8. Time as a public health control: Proper procedures & records						X	19. Consumer advisory provided for raw or undercooked foods			
		X	9. Proper cooling methods				CONSUMER ADVISORY						
		X	10. Proper cooking time & temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
			<b>SUPERVISION</b>	OUT						21. Hot and cold water available Temp			
			<b>PERSONAL CLEANLINESS</b>				X			22. Sewage and wastewater properly disposed			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>VERMIN</b>			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				X			23. No rodents, insects, birds, or animals			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							39. Thermometers provided and accurate			OUT
			<b>NON-PERMANENT FOOD FACILITIES</b>							40. Wiping cloths: properly used and stored			
			<b>REINSPECTION FEES</b>							<b>PHYSICAL FACILITIES</b>			
			<b>REINSPECTION FEES</b>							41. Plumbing: Plumbing in good repair, proper backflow devices			X
			<b>REINSPECTION FEES</b>							42. Garbage and refuse properly disposed; facilities maintained			
			<b>REINSPECTION FEES</b>							43. Toilet facilities: properly constructed, supplied, cleaned			
			<b>REINSPECTION FEES</b>							44. Premises; personal/cleaning items; vermin-proofing			
			<b>REINSPECTION FEES</b>							<b>PERMANENT FOOD FACILITIES</b>			
			<b>REINSPECTION FEES</b>							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			<b>REINSPECTION FEES</b>							46. No unapproved private homes/ living or sleeping quarters			
			<b>REINSPECTION FEES</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			<b>REINSPECTION FEES</b>							47. Signs posted; last inspection report available			
			<b>REINSPECTION FEES</b>							48. Plan review required for new or remodel construction			
			<b>REINSPECTION FEES</b>							49. Permits Available			
			<b>REINSPECTION FEES</b>							50. Impoundment of unsanitary equipment or food			
			<b>REINSPECTION FEES</b>							51. Permit Suspension			
			<b>REINSPECTION FEES</b>							52. Other			
			<b>REINSPECTION FEES</b>							<b>NON-PERMANENT FOOD FACILITIES</b>			
			<b>REINSPECTION FEES</b>							53. Mobile food facilities			
			<b>REINSPECTION FEES</b>							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: Mailed 8/3/07**  
Page 1 of 2