

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

DBA/NAME KFC		DATE 11-8-07
ADDRESS 1980 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2805
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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			X	X			12. Proper procedures followed for returned and reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										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 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										
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures			X	CONFORMANCE WITH APPROVED PROCEDURES						
	X		8. Time as a public health control: Proper procedures & records					X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			9. Proper cooling methods				CONSUMER ADVISORY						
			10. Proper cooking time & temperatures			X		X		19. Consumer advisory provided for raw or undercooked foods			
X			11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
								X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							WATER/HOT WATER						
			24. Person in charge present and performs duties				X			21. Hot and cold water available			
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
25. Personal cleanliness and hair restraints							X			22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN						
26. Approved thawing methods used, frozen food maintained frozen.							X			23. No rodents, insects, birds, or animals			
27. Food separated and protected													
28. Fruits and vegetables washed as required.													
29. Toxic substances properly identified, stored, used													
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES						
30. Food properly stored; food storage containers identified										41. Plumbing: Plumbing in good repair, proper backflow devices			
31. Consumer self-service facilities properly constructed and maintained										42. Garbage and refuse properly disposed; facilities maintained			
32. Food properly labeled & honestly presented										43. Toilet facilities: properly constructed, supplied, cleaned			
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
33. Nonfood contact surfaces clean and in good repair.										44. Premises; personal/cleaning items; vermin-proofing			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					X					46. No unapproved private homes/ living or sleeping quarters			
36. Equipment, utensils and linens: Properly stored and used										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
37. Vending machines										47. Signs posted; last inspection report available			
38. Adequate ventilation and lighting; designated areas, use										48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			
										NON-PERMANENT FOOD FACILITIES			
										53. Mobile food facilities			
										54. Temporary food facilities			

Reinspection fees will be charged for all subsequent reinspection 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:

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DBA/NAME KFC	DATE 11-8-07
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Cook did not know proper cooking temperatures for chicken.
- 7) Small Delfield refrigerator along back wall was 45°F. Repair/adjust so as to maintain 41°F. Small containers of gravy were left by night crew in lower hot holding drawer at 118°F. Gravy was discarded during inspection. Make sure lower hot holding drawer maintains food at 135°F.
- 35) Clean between large equipment of food debris and residues. Clean utensil racks of residues.
- 45) Clean floors of misc. debris and sticky residues in hard to reach areas.