

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME KFC		DATE 1-17-07
ADDRESS 1980 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2805
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: California Uniform Retail Food Facilities Law		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			5) Stem of broken light bulb still in socket above potato warmer. Remove immediately. Manager reports that break resistant light bulbs are used in this warmer 8) Ice buckets not labeled "For Ice Only". Fixed during inspection. 11) No working thermometers in small reach-in refrigerators and chicken walk-in. 15) Chicken breading station baskets are only cleaned and sanitized at end of the day. Clean and sanitized at least every 4 hours. 18) Clean back and sides of twister station of dried food debris. 20) Scoop for BBQ meat was being stored on top of the steam table lid instead of in the hot food. New lid (with hole) and scoop are reportedly on order. 24) Sanitizing solution in one wiping rag bucket was turbid and had no detectable sanitizer. Change more often. Solution was replaced during inspection. 25) Replace leaking backflow prevention device at mop sink faucet. Note: If water will be left on all the time at the mop sink then provide pressure vacuum breaker. 27) Repair non-working faucet at one kitchen hand sink. No warm water detected at restroom hand sinks. Verify that warm water is still available at kitchen hand sinks. Note: Hot water was available in building. 31) Repair loose floor seam near utensil sink. Seal-up gaps at top of coving in chicken walk-in. In Compliance Notes: *Food temperatures satisfactory during inspection *Thermocouple type thermometer available for checking food temperatures. *Cook states that breading is sifted after each batch of chicken and all new breading is provided each morning. *Food Safety Cert. is current. * Handwashing signs provided.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		X	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		X	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		X	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water		X	
26	Plumbing			
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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 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 checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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