

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

DBA/NAME Broadway Heights		DATE 11-10-09
ADDRESS 300 Broadway, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2831
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

See reverse side for the California Retail Food 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	
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 9-25-13						x			12. Proper procedures followed for returned and reservice of food						
EMPLOYEE HEALTH & HYGIENIC PRACTICES																		
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated						
x			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized						
			4. Proper eating, tasting, drinking or tobacco use					x	APPROVED SOURCE & SPECIAL PROCEDURES									
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 & TEMPERATURE RELATIONSHIPS																		
			7. Proper hot and cold holding temperatures					x			x	17. Compliance with Gulf Oyster Regulations						
		x	8. Time as a public health control: Proper procedures & records								x	18. Compliance with variance, specialized process, & HACCP Plan						
			9. Proper cooling methods					x			x	19. Consumer advisory provided for raw or undercooked foods						
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						WATER & WASTE WATER									
									x			21. Hot and cold water available						
									x			22. Sewage and wastewater properly disposed						
VERMIN																		
									x			23. No rodents, insects, birds, or animals						
SUPERVISION /PERSONAL CLEANLINESS								OUT									OUT	
24. Person in charge present and performs duties												38. Adequate ventilation and lighting; designated areas, use					x	
25. Personal cleanliness and hair restraints												39. Thermometers provided and accurate					x	
25. Personal cleanliness and hair restraints												40. Wiping cloths: properly used and stored					x	
GENERAL FOOD SAFETY REQUIREMENTS																		
26. Approved thawing methods used, frozen food maintained frozen.												41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected												42. Garbage and refuse properly disposed; facilities maintained						
28. Fruits and vegetables washed as required.												43. Toilet facilities: properly constructed, supplied, cleaned						
29. Toxic substances properly identified, stored, used												44. Premises; personal/cleaning items; vermin-proofing						
FOOD STORAGE/ DISPLAY/ SERVICE																		
30. Food properly stored; food storage containers identified								x				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					x	
31. Consumer self-service facilities properly constructed and maintained												46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS																		
33. Nonfood contact surfaces clean and in good repair.								x				47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								x				49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used								x				50. Impoundment of unsanitary equipment or food						
37. Vending machines												51. Permit Suspension						
												52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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.

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Oroville, CA 95965
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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid observed on employee's drink glass.
- 7- Sliced tomatoes in containers in top area of prep refrigerators—tomatoes piled in containers up above level of refrigeration—do not overfill containers with such potentially hazardous foods.
- 9- Cooked chicken observed in uncovered, stacked containers in 2-door storage refrigerator. Do not stack containers of cooling foods. Recommend cooling cooked chicken in walk-in cooler.
- 30- Clean bulk food containers of some food debris and dried residues.
- 33- Remove duct tape at front edge of lower shelf in wait station—provide easily cleanable, non-absorbent, durable trim strip on shelf if needed.
- 35- a) Clean major equipment (ie: mixer, shelves, ice machine, etc) of some food debris/ residues, etc.
b) Remove duct tape on microwave oven in kitchen—replace missing push button on microwave. Domestic microwave oven observed in wait station.
c) Replace chipped shelves in right 2-door storage refrigerator.
d) Replace warped, hard to clean cutting board on long prep refrigerator.
e) Remove cloth towels on bottom of smaller prep refrigerator. Repair leaking condenser in this refrigerator as needed.
- 36- a) Spatulas stored under container at prep area—provide an easily cleanable knife rack, etc. for such storage. Remove spatula with duct-taped handle.
b) Remove napkins covering wine glasses at wait station.
- 38- Replace missing cover on overhead light above dishwasher.
- 39- Replace missing thermometer in keg cooler (37° F at time of inspection).
- 40- a) Cleaning rags stored in container of soapy water at wait station—soak used cleaning rags in container of approved sanitizer (ie: quaternary ammonia, bleach).
b) Food handlers observed wearing cleaning rags on aprons in kitchen.
- 45- a) Clean walls and floor, in hard to reach areas, of some food debris, residues.
b) Refinish worn walls around long prep refrigerator.
c) Remove sheet plastic taped to wall near cabinet/ refrigerator in wait station. Recommend installing easily cleanable wall panel in this area (ie: FRP wall panel).
d) Repair damaged area of wall behind oven. Provide stainless steel or FRP panels on wall behind oven.
e) Repair sagging area of ceiling (FRP panel) in walk-in cooler.
f) Repair damaged area of floor coving (kitchen floor near small prep table, in front of walk-in cooler door).
g) Repair damaged area of wall in ice machine room (behind garbage cans); finish painting wall at left side of ice machine; seal up hole in wall at right side of ice machine so that walls are smooth, easily cleanable, non-absorbent and in good repair.