

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Aramark at Uniprise		DATE 3-8-07
ADDRESS 2080 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2832
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 days
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		X	1) Hamburger patties were 57°F (in pan on ice near grill) and lunch meats were 48-50°F (on plates on top of ice display). Keep hamburger patties in working reach-in refrigerator. Keep ice packed around lunch meat display trays and do not put too much out at one time. 1, 18) Left reach-in refrigerator in cooking area was 45°F. Repair/adjust to maintain food at 41°F. Note: Right reach-in refrigerator was not working and was not being used. 2) Digital probe thermometer was readily available. Cook was aware of proper cooking temperatures but has not been using thermometer to check cooking temperatures. Check all raw meats (that are cooked) for proper cooking temperatures with digital thermometer. 3) Chili was cooled in large, deep container in walk-in freezer. Cool all potentially hazardous foods rapidly in depths of 2 inches or less or in smaller containers (under 1/2 gallon). 9) Sneeze guard for lunch meat display was pushed back and angled flat. Move guard forward and adjust so that it effectively protects food from customer contamination. 24) Few wiping rags observed on counters. Keep in bucket of sanitizer between uses. 31) Clean floor around the fryer of grease and food debris.
2	Cooking/Reheating		X	
3	Cooling	X		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display		X	
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink			
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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RECEIVED BY: Mailed 3-9-07
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