

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

DBA/NAME	Aramark (at Uniprize)	DATE	4-24-09
ADDRESS	2080 E. 20 th Street, Chico	RECHECK DATE	
OWNER/OPERATOR		SITE #	2832
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE	16F-23	SERVICE	01
		CORRECT MINOR VIOLATIONS BY:	

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: 7-23-10						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						APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use						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			
TIME & TEMPERATURE RELATIONSHIPS															
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, & HACCP Plan			
		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								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			10. Proper cooking time & temperatures						WATER & WASTE WATER						
X			11. Proper reheating procedures for hot holding						X			21. Hot and cold water available			
									X			22. Sewage and wastewater properly disposed			
VERMIN															
									X			23. No rodents, insects, birds, or animals			
OUT								OUT							
SUPERVISION /PERSONAL CLEANLINESS															
			24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS															
			26. Approved thawing methods used, frozen food maintained frozen.						40. Wiping cloths: properly used and stored						
			27. Food separated and protected						PHYSICAL FACILITIES						
			28. Fruits and vegetables washed as required.						41. Plumbing: Plumbing in good repair, proper backflow devices						
			29. Toxic substances properly identified, stored, used						42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE															
			30. Food properly stored; food storage containers identified						43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained						44. Premises; personal/cleaning items; vermin-proofing						
			32. Food properly labeled & honestly presented						PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS															
			33. Nonfood contact surfaces clean and in good repair.						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				X		SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			36. Equipment, utensils and linens: Properly stored and used						47. Signs posted; last inspection report available						
			37. Vending machines						48. Plan review required for new or remodel construction						
									49. Permits Available						
									50. Impoundment of unsanitary equipment or food						
									51. Permit Suspension						
									52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

35- Repair / replace broken door hinge on refrigerator under service counter.

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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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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