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

DBA/NAME Windchime of Chico	**DATE 12-11-08**
ADDRESS 855 Bruce Rd., Chico	**RECHECK DATE**
OWNER/OPERATOR	**SITE # 2834**
MAILING ADDRESS	**CORRECT MAJOR VIOLATIONS BY:**
INVENTORY TYPE 16F-25 **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
X			**1.** Demonstration of knowledge; food safety certification. FSC Exp. Date: April 2010			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES			
X			**2.** Communicable disease; reporting, restrictions & exclusions			
X			**3.** No discharge from eyes, nose, and mouth			
X			**4.** Proper eating, tasting, drinking or tobacco use			
			5. Hands clean and properly washed; gloves used properly			X
X			**6.** Adequate handwashing facilities supplied & accessible			
			TIME & TEMPERATURE RELATIONSHIPS			
X			**7.** Proper hot and cold holding temperatures			
		X	**8.** Time as a public health control: Proper procedures & records			
			9. Proper cooling methods	X	X	
X			**10.** Proper cooking time & temperatures			
X			**11.** Proper reheating procedures for hot holding			

IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
X			**12.** Proper procedures followed for returned and reservice of food			
X			**13.** Food in good condition, safe and unadulterated			
X			**14.** Food contact surfaces: clean and sanitized			
			APPROVED SOURCE & SPECIAL PROCEDURES			
X			**15.** Food obtained from approved source			
		X	**16.** Shell stock with completed tags, in good condition, properly stored/displayed			
		X	**17.** Compliance with Gulf Oyster Regulations			
		X	**18.** Compliance with variance, specialized process, & HACCP Plan			
		X	**19.** Consumer advisory provided for raw or undercooked foods			
			20. Licensed health care facilities/ public & private schools; prohibited foods not offered			X
			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			

	OUT
SUPERVISION /PERSONAL CLEANLINESS	
24. Person in charge present and performs duties	
25. Personal cleanliness and hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food maintained frozen.	
27. Food separated and protected	
28. Fruits and vegetables washed as required.	
29. Toxic substances properly identified, stored, used	
FOOD STORAGE/ DISPLAY/ SERVICE	
30. Food properly stored; food storage containers identified	
31. Consumer self-service facilities properly constructed and maintained	
32. Food properly labeled & honestly presented	
EQUIPMENT/ UTENSILS/ LINENS	
33. Nonfood contact surfaces clean and in good repair.	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available	X
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	X
36. Equipment, utensils and linens: Properly stored and used	X
37. Vending machines	

	OUT
38. Adequate ventilation and lighting; designated areas, use	
39. Thermometers provided and accurate	X
40. Wiping cloths: properly used and stored	
PHYSICAL FACILITIES	
41. Plumbing: Plumbing in good repair, proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises; personal/cleaning items; vermin-proofing	
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean	X
46. No unapproved private homes/ living or sleeping quarters	
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
47. Signs posted; last inspection report available	
48. Plan review required for new or remodel construction	
49. Permits Available	
50. Impoundment of unsanitary equipment or food	
51. Permit Suspension	
52. Other	X

OBSERVATIONS AND CORRECTIVE ACTIONS: 5) Food handlers are not consistently washing their hands when returning to work and changing tasks.

9) Observed beef dish cooling in 6 qt container which was 45˚F after 12+ hours. Do not cool hot foods in large, covered containers. Cool in shallow depths (2 inches or less), in small containers (2 qts or less), or in ice bath. Food was voluntarily discarded.

20) Raw shell eggs are occasionally used to make batches of scrambled eggs. Raw eggs may only be used for single individual orders or in baked goods. Use pasteurized eggs for other dishes.

34) Dishwasher has been converted from high temp to low temp unit. Verify that conversion meets NSF #3 standards and change data plate to low temp date plate for this model.

35) Note: One door true refrigerator was 45˚F air temperature but had recently been opened. No food to check. Walk-in cooler was 43 but food was <41˚F. Monitor and repair as needed.

Clean can opener of residues. Replace milk crate table and shelves with approved shelves and stainless steel table.

36) Clean bottom of utensil bins of food debris 39) No digital probe thermometer available to cooks to check cooking temperatures for smaller food items.

45) Clean floors of misc. debris in hard to reach areas such as under low shelves and around floor sinks.

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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R.E.H.S.

RECEIVED BY:

BCHD inspection report 0608