

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

<b>DBA/NAME</b> Chico Country Day School		<b>DATE</b> 2-10-10
<b>ADDRESS</b> 102 W 11 <sup>th</sup> St, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2836
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 32	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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: 8-15-14						x			12. Proper procedures followed for returned and reservice of food					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																	
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						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>								
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					
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																	
			7. Proper hot and cold holding temperatures					x			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						<b>WATER &amp; WASTE WATER</b>								
x			10. Proper cooking time & temperatures						x			21. Hot and cold water available					
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed					
<b>VERMIN</b>																	
								x			23. No rodents, insects, birds, or animals						
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>				<b>OUT</b>					
24. Person in charge present and performs duties																	
25. Personal cleanliness and hair restraints																	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>																	
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																	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>																	
30. Food properly stored; food storage containers identified																	
31. Consumer self-service facilities properly constructed and maintained																	
32. Food properly labeled & honestly presented																	
<b>EQUIPMENT/ UTENSILS/ LINENS</b>																	
33. Nonfood contact surfaces clean and in good repair.																	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available																	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity																	
36. Equipment, utensils and linens: Properly stored and used																	
37. Vending machines																	
38. Adequate ventilation and lighting; designated areas, use																	
39. Thermometers provided and accurate																	
40. Wiping cloths: properly used and stored																	
<b>PHYSICAL FACILITIES</b>																	
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																	
<b>PERMANENT FOOD FACILITIES</b>																	
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean																	
46. No unapproved private homes/ living or sleeping quarters																	
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>																	
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																	

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 7- Covered tray of cooked calzones (50° F) observed in walk-in cooler. Calzones reportedly cooked this morning at bakery then delivered. Calzones are reportedly either reheated for lunch or cooled and frozen for later use. Leave calzones uncovered if cooling to freeze for later use.

45- a) Finish sealing walls, where repair work was done, so as to be smooth, easily cleanable, non-absorbent and in good repair. Repair damaged area of ceiling in walk-in cooler so as to be smooth, easily cleanable, non-absorbent and in good repair.

b) Replace missing/ damaged floor tiles in kitchen where needed.

Note: 20- Carton of eggs observed on shelf above case of juice in walk- in cooler (this section of refrigerator reportedly being used for the after school program). Pasteurized eggs, rather than unpasteurized whole shell eggs should be used for cooking classes unless the raw eggs are combined immediately before cooking for one consumer's serving at a single meal or the raw eggs are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form.

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:**

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