

**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> 4-8-08	
<b>ADDRESS</b> 102 W 11 <sup>th</sup> St, Chico 95928		<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 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				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			14. Food contact surfaces: clean and sanitized			
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records					x		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
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				<b>LIQUID WASTE DISPOSAL</b>						
							x			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						
24. Person in charge present and performs duties							<b>39. Thermometers provided and accurate</b>						
25. Personal cleanliness and hair restraints							<b>40. Wiping cloths: properly used and stored</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension						
37. Vending machines							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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
		<b>RECEIVED BY: mailed/ faxed</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

1- Copy of food safety certificate not available at time of inspection. Fax copy of current food safety certificate to this Dept. (include name of facility on fax).

4- Food handler's uncovered glass of soda pop observed on utensil sink drainboard.

5- Student food handler observed wearing a wrist/ arm cast and dispensing food without wearing a disposable glove over cast.

27- Cartons of shell eggs (reportedly for cooking class) observed on shelf above ready to eat foods (ie: box of packaged sauces) in walk-in cooler.

30- Opened bulk bag of brown sugar observed on shelf.

35- a) Replace hard to clean cement blocks, used as supports for dishwasher rack shelf, with round sanitary metal legs.

b) Remove/ replace domestic equipment (ie: crock pot, blender).

c) Check and repair iced up walk-in cooler condenser drain pan, also condenser line (in ice machine room).

44- Clean up/ organize misc. items (ie: shelf above dishwasher drainboard, shelving below serving counter). Remove unused items so as to eliminate clutter and facilitate cleaning.

45- Patch small holes and worn areas of walls in kitchen. Reseal walls so as to be smooth, easily cleanable, non-absorbent and in good repair. Refinish/ paint worn ceiling in walk-in cooler so as to be smooth, easily cleanable, non-absorbent and in good repair. Clean floor, in hard to reach areas of some dust accumulation.

Note: Two new salad bars (one smaller scale for younger children) have been ordered and are expected to be delivered over the summer.

Note: 20- 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.