

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

<b>DBA/NAME</b> Kings Catch		<b>DATE</b> 12-13-07	
<b>ADDRESS</b> 2000 Notre Dam, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2849	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<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
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food			
Food Safety Certificate Exp Date			March 2011				X			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
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			
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations			
X			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
			7. Proper hot and cold holding temperatures			X			X	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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			
			10. Proper cooking time & temperatures			X	<b>WATER &amp; WASTE WATER</b>						
	X		11. Proper reheating procedures for hot holding				X			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							X			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							X			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						OUT	<b>OUT</b>						
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						X
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
26. Approved thawing methods used, frozen food maintained frozen.						X	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						X
<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						X
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:** 26) Fish was being thawed in sink. Thaw under cold running water when clean dishes are not present at sink.  
 1, 10) Available probe thermometer not being used to daily verify adequate cooking using available time clocks. Cook unclear on cooking temperatures.  
 7) Batter was 54°F. Keep batter refrigerated or time-tag and discard every 2 hours.  
 35, 44) Remove non-working and non-food related equipment and other large items from restroom and back storage area. Clean hood and grease filters of grease.  
 45) Floor seams have come apart. Top-set coving was used for last floor repair. It is understood that floor will be replaced with new tile and matching coved tile base. Do not use top-set.

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>
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