

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Kings Catch		DATE 11-29-06
ADDRESS 2000 Notre Dame, Chico		RECHECK DATE
OWNER/OPERATOR Geovanny Melara		SITE # 2849
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>7) Observed open container of raw fish stored directly over open bag of produce in two door refrigerator. This was corrected during inspection.</p> <p>12) Food handler observed handling raw fish and the rinsing hands in utensil sink and drying hands on cloth towel. Food handlers must properly wash their hands and dry them on disposable towels at designated hand sink (which was readily available). Proper handwashing procedures were discussed with employees during inspection.</p> <p>18) Verify that newly installed small refrigerator meets NSF standard #7 or replace with one that does.</p> <p>29) Paint or replace unfinished back shelves. Paint unfinished wood shelves in new front cabinet.</p> <p>31) Newly installed kitchen floor was improperly installed and is already showing wear. Replace with commercial quality floor that is continuously covered up the walls at least 4 inches within 6 months.</p> <p>Note: Amber Olmstead passed a ServSafe test on 3-7-06 Batter is reportedly stored in refrigerator between uses. Digital probe thermometer was accurate, available, and reportedly used for checking cooking temperatures.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage	X		
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing	X		
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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