

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

DBA/NAME <u>The Dog House</u>	DATE <u>8-30-06</u>
ADDRESS <u>1008 W. Sacramento Ave #1 Chico</u>	RECHECK DATE
OWNER/OPERATOR <u>Charles Averill</u>	SITE # <u>2863</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: <u>24 hrs</u>
INVENTORY TYPE <u>LF-23</u> SERVICE <u>01</u> TIME	CORRECT MINOR VIOLATIONS BY: <u>7 days</u>
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>	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			2- Observed hot dogs served without cooks checking final internal temperatures using available probe thermometers. Hot dog 195°F internally using inspector's thermometer. All foods served are commercially pre-cooked.
2	Cooking/Reheating		X	
3	Cooling			
4	HACCP Plan			
5	Pure Food		X	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			5- Observed foil used for wrapping hot dogs stored immediately adjacent to hand sink. Foil moved away from sink during inspection.
12	Handwashing	X		
13	Gloves/Hand Contact			12- Observed cook wipe nose/face with hand, and wrist/arm, many times handle buns and wrap hot dogs without washing hands between tasks. No handwashing observed throughout inspection.
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	16, 24- No test strips available for checking sanitizer (bleach) solution. Bleach solution ≤ 10ppm with inspectors test strips. Sanitizer solution changed during inspection; > 200ppm
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermis			
22	Chemical Hazards			
23	Spills Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			20- Observed cup of spoons, tongs stored behind hand sink. Observed spoons stored with handles down.
27	Hand Sink			
28	Restrooms			24- Observed a couple wiping rags stored out on utensil sink and garbage can (reportedly used for outside only). Rags put into sanitizer during inspection
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Dr Oroville, CA 95965 (530) 538-7261 FAX (530) 538-7765
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R.E.H.S.

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