

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

<b>DBA/NAME</b> Goodman House Bed & Breakfast		<b>DATE</b> 7-27-07
<b>ADDRESS</b> 1362 Esplanade, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Tom & Margo Graham		<b>SITE #</b> 2877
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-81	<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 reserve of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>								x		13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions				x		14. Food contact surfaces: clean and sanitized				
x			3. No discharge from eyes, nose, and mouth				<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input checked="" type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>						
x			4. Proper eating, tasting, drinking or tobacco use				<b>FOOD FROM APPROVED SOURCES</b>						
x			5. Hands clean and properly washed; gloves used properly				x		15. Food obtained from approved source				
x			6. Adequate handwashing facilities supplied & accessible					x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
<b>PREVENTING CONTAMINATION BY HANDS</b>								x	17. Compliance with Gulf Oyster Regulations				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
x			7. Proper hot and cold holding temperatures					x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		x	8. Time as a public health control: Proper procedures & records				<b>CONSUMER ADVISORY</b>						
		x	9. Proper cooling methods					x	19. Consumer advisory provided for raw or undercooked foods				
x			10. Proper cooking time & temperatures				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
		x	11. Proper reheating procedures for hot holding					x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>SUPERVISION</b>							<b>WATER/HOT WATER</b>						
<b>OUT</b>							<b>OUT</b>						
<b>24. Person in charge present and performs duties</b>							<b>39. Thermometers provided and accurate</b>						
<b>PERSONAL CLEANLINESS</b>							<b>40. Wiping cloths: properly used and stored</b>						
<b>25. Personal cleanliness and hair restraints</b>							<b>PHYSICAL FACILITIES</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>27. Food separated and protected</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
<b>28. Fruits and vegetables washed as required.</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
<b>29. Toxic substances properly identified, stored, used</b>							<b>PERMANENT FOOD FACILITIES</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
<b>30. Food properly stored; food storage containers identified</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>						
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>32. Food properly labeled &amp; honestly presented</b>							<b>47. Signs posted; last inspection report available</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>48. Plan review required for new or remodel construction</b>						
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>49. Permits Available</b>						
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>50. Impoundment of unsanitary equipment or food</b>						
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>							<b>51. Permit Suspension</b>						
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>52. Other</b>						
<b>37. Vending machines</b>							<b>NON-PERMANENT FOOD FACILITIES</b>						
<b>38. Adequate ventilation and lighting; designated areas, use</b>							<b>53. Mobile food facilities</b>						
							<b>54. Temporary food facilities</b>						

Reinspection fees will be charged for all subsequent reinspection 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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY:**

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