

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

DBA/NAME Quiznos		DATE 12-13-2007	
ADDRESS 2070 E. 20 th Street, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2891	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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 <u>March 2011</u>				X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
X			2. Communicable disease; reporting, restrictions & exclusions				X			15. Food obtained from approved source			
X			3. No discharge from eyes, nose, and mouth						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			4. Proper eating, tasting, drinking or tobacco use						X	17. Compliance with Gulf Oyster Regulations			
X			5. Hands clean and properly washed; gloves used properly						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			6. Adequate handwashing facilities supplied & accessible						X	19. Consumer advisory provided for raw or undercooked foods			
TIME AND TEMPERATURE RELATIONSHIPS							SPECIAL PROCEDURES						
			7. Proper hot and cold holding temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			8. Time as a public health control: Proper procedures & records						X	21. Hot and cold water available			
			9. Proper cooling methods							WATER & WASTE WATER			
			10. Proper cooking time & temperatures				X			LIQUID WASTE DISPOSAL			
			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
						OUT	X			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			OUT
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							PERMANENT FOOD FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained			
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food			
			37. Vending machines							51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

14) Cutting boards are not being cleaned and sanitized at least very 4 hours.

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.

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R.E.H.S.

RECEIVED BY: mailed

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