

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

DBA/NAME Great Harvest Bread Co.	DATE 4-7-09
ADDRESS 237 W. East Ave., Suite 10, Chico	RECHECK DATE 2+ days
OWNER/OPERATOR	SITE # 2897
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food 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. FSC Exp. Date:			X	X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly		X	X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			X			X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X		9. Proper cooling methods				WATER & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
						OUT	X			23. No rodents, insects, birds, or animals			OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			27. Food separated and protected			X	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						
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			31. Consumer self-service facilities properly constructed and maintained			X	46. No unapproved private homes/ living or sleeping quarters						
			32. Food properly labeled & honestly presented				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available						
			33. Nonfood contact surfaces clean and in good repair.			X	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			X	50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used			X	51. Permit Suspension						
			37. Vending machines				52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** No current food safety certificate available; food handler(s) unaware of proper reheating/hot-holding temperatures, thermometer calibration and other food safety related operations. Manager reportedly to take food safety exam. At least one person currently employed at this facility shall take and pass and approved food safety exam within next 60-days.
- 5, 6-** No handwashing was observed among food handlers during inspection. Reported facility does not have a handwashing policy (or procedures) for food handlers. Observed food handlers begin/resume/change food related tasks and handle ready-to-eat foods without properly washing hands. Food handlers use hand sanitizer in place of handwashing. Hand sink was obstructed by money (being counted) upon inspection arrival and soap dispenser obstructed by large envelopes. Provide clearance around handsink of misc. non-food related items so handsink, soap and paper towels are readily available. Proper handwashing procedures/frequency discussed with manager during inspection.
- 6-** Install separate handsink in sandwich prep area to facilitate in proper handwashing.
- 7-** Observed milks for coffee, at customer counter, stored in insulated Thermos' to be 55 and 61°F.
- 14-** Observed dried food debris/residues on electric slicer, especially in hard-to-reach areas. Reported slicer is wiped with sanitized wiping rags between different foods (i.e. produce, cheese, meats) and dismantled for cleaning once per day. Ensure slicer is properly cleaned/sanitized (base and parts washed with hot soapy water, rinsed, sanitized) between different foods and at end of use.
- >Observed clean utensils (plastic containers) stacked together prior to air drying.
- 27-** Observed stick of butter stored atop of display refrigerator (for customer use for samples) and not in manner so as to be protected from possible contamination.
- 31-** Observed no handled utensil for dispensing lemon wedges at customer counter.
- 33-** Clean countertops under equipment (soup warmers, coffee machines) to remove food and dusty debris/residues.
- 35-** Observed torn door seal to 2-door upright refrigerator.
- 36-** Observed some plastic spoons to be stored in container with handles down.
- 39-** Dial thermometer, used for checking soup temperatures, 40°F when checked for calibration in ice water. Thermometer calibration procedures reviewed with manager during inspection.
- 45-** Clean floors in hard-to-reach areas (under freezer, refrigerators, ovens) to remove food and dusty debris/residues.