

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

DBA/NAME Great Harvest Bread Co.		DATE 12-8-2008	
ADDRESS 1141 Forest Ave., Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2899	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-13	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	
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: Mar. 2009						X			12. Proper procedures followed for returned and reservice of food						
EMPLOYEE HEALTH & HYGIENIC PRACTICES																		
X			2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated						
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						
X			5. Hands clean and properly washed; gloves used properly								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																		
			7. Proper hot and cold holding temperatures					X			X	18. Compliance with variance, specialized process, & HACCP Plan						
		X	8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods						
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																		
									X			23. No rodents, insects, birds, or animals						
OUT																		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			X			
			25. Personal cleanliness and hair restraints									40. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS																		
			26. Approved thawing methods used, frozen food maintained frozen.									41. Plumbing: Plumbing in good repair, proper backflow devices						
			27. Food separated and protected									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																		
			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									46. No unapproved private homes/ living or sleeping quarters						
			32. Food properly labeled & honestly presented						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT									
EQUIPMENT/ UTENSILS/ LINENS																		
			33. Nonfood contact surfaces clean and in good repair.			X						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			X						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:

- 6) No soap dispenser at back hand sink.
- 7, 35) Prep refrigerators were 45°F (food and air temperature). Repair so as to maintain 41°F. or less.
- 33) Repair broken lower cabinet shelf.
- 39) Thermometers either not visible or broken in prep and front reach-in refrigerators.

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.

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Page 1 of 1