

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

DBA/NAME Great Harvest Bread		DATE 10-26-09	
ADDRESS 1141 Forest Ave., Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2899	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
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
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: June 2014						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			
X			6. Adequate handwashing facilities supplied & accessible								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								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X		10. Proper cooking time & temperatures						WATER & WASTE WATER						
X			11. Proper reheating procedures for hot holding						X			21. Hot and cold water available			
									X			22. Sewage and wastewater properly disposed			
VERMIN															
									X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS								OUT							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints															
26. Approved thawing methods used, frozen food maintained frozen.															
27. Food separated and protected															
28. Fruits and vegetables washed as required.															
29. Toxic substances properly identified, stored, used															
30. Food properly stored; food storage containers identified															
31. Consumer self-service facilities properly constructed and maintained															
32. Food properly labeled & honestly presented															
33. Nonfood contact surfaces clean and in good repair.															
34. Warewashing facilities: Adequate, maintained, properly used, test strips available															
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity															
36. Equipment, utensils and linens: Properly stored and used															
37. Vending machines															
38. Adequate ventilation and lighting; designated areas, use															
39. Thermometers provided and accurate															
40. Wiping cloths: properly used and stored															
41. Plumbing: Plumbing in good repair, proper backflow devices															
42. Garbage and refuse properly disposed; facilities maintained															
43. Toilet facilities: properly constructed, supplied, cleaned															
44. Premises; personal/cleaning items; vermin-proofing															
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
46. No unapproved private homes/ living or sleeping quarters															
47. Signs posted; last inspection report available															
48. Plan review required for new or remodel construction															
49. Permits Available															
50. Impoundment of unsanitary equipment or food															
51. Permit Suspension															
52. Other															

OBSERVATIONS AND CORRECTIVE ACTIONS:

7, 35) Large prep refrigerator was 45° F. Repair or adjust as needed. Some foods stored above cold air limit in prep refrigerators were 49° F. Keep potentially hazardous foods in bins that sit into refrigerated air portion of prep refrigerators. Do not leave breakfast wheels out at room temperature.

40) Use only dedicated wiping rags and sanitizing solution for wiping down slicer and cutting boards during continuous use. Thoroughly clean and sanitize slicer and cutting boards at least every 4 hours.

41) Raise sprayer so that it rests above the rim of the utensil sink.

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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