

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

DBA/NAME Chapman Elementary School		DATE 11-5-09	
ADDRESS 916 E 16 th St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2901	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 32	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: 8-15-13						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															
x			7. Proper hot and cold holding temperatures								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				
SUPERVISION /PERSONAL CLEANLINESS								OUT							
38. Adequate ventilation and lighting; designated areas, use															
24. Person in charge present and performs duties								39. Thermometers provided and accurate							
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.								PHYSICAL FACILITIES							
27. Food separated and protected								41. Plumbing: Plumbing in good repair, proper backflow devices							
28. Fruits and vegetables washed as required.								42. Garbage and refuse properly disposed; facilities maintained							
29. Toxic substances properly identified, stored, used								43. Toilet facilities: properly constructed, supplied, cleaned							
44. Premises; personal/cleaning items; vermin-proofing								PERMANENT FOOD FACILITIES							
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.								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:

See second page.

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.

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

- 27- Temperature of potentially hazardous foods reportedly not being routinely checked at time of delivery.
- 33- Refinish/ replace rusted utensil drawer; also rusted shelves in walk-in cooler so as to be smooth, easily cleanable, and in good repair.
- 35- Repair leaking condenser in walk-in freezer (remove bucket under condenser drain line).
- 39- Obtain a digital probe thermometer for checking temperatures of thin foods/ small pieces of food (ie: hamburgers, pizza, chicken nuggets, etc).
- Note: Dial-type probe thermometer available at time of inspection.
- 45- a) Clean floor, under dishwasher, of dust accumulation, etc.
b) Replace missing/ damaged floor tiles in kitchen.
c) Repair damaged area of wall in storeroom. Repair hole in wall in restroom
d) Repair cracked area of ceiling in walk-in cooler (water leaking in this area) so as to be smooth, easily cleanable, durable, non-absorbent and in good repair.
e) Replace worn, absorbent marlite wall panel on wall behind dishwasher pre-spray sink. Replacement panel shall be FRP, stainless steel panel or similar. Seal up gap around water line in wall below dishwasher pre-spray sink.
- Note: High temperature dishwasher at this facility.