

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

DBA/NAME Chico Junior High School		DATE 9-14-09
ADDRESS 280 Memorial Way, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2902
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: 11-3-11						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						
			4. Proper eating, tasting, drinking or tobacco use					x	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							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints															
26. Adequate ventilation and lighting; designated areas, use															
27. Thermometers provided and accurate															
28. Wiping cloths: properly used and stored															
GENERAL FOOD SAFETY REQUIREMENTS															
PHYSICAL FACILITIES															
29. Approved thawing methods used, frozen food maintained frozen.															
30. Plumbing: Plumbing in good repair, proper backflow devices															
31. Food separated and protected															
32. Garbage and refuse properly disposed; facilities maintained															
33. Fruits and vegetables washed as required.															
34. Toilet facilities: properly constructed, supplied, cleaned															
35. Toxic substances properly identified, stored, used															
36. Premises; personal/cleaning items; vermin-proofing															
FOOD STORAGE/ DISPLAY/ SERVICE															
PERMANENT FOOD FACILITIES															
37. Food properly stored; food storage containers identified															
38. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
39. Consumer self-service facilities properly constructed and maintained															
40. No unapproved private homes/ living or sleeping quarters															
41. Food properly labeled & honestly presented															
EQUIPMENT/ UTENSILS/ LINENS															
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT															
42. Signs posted; last inspection report available															
43. Nonfood contact surfaces clean and in good repair.															
44. Plan review required for new or remodel construction															
45. Warewashing facilities: Adequate, maintained, properly used, test strips available															
46. Permits Available															
47. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity															
48. Impoundment of unsanitary equipment or food															
49. Equipment, utensils and linens: Properly stored and used															
50. Permit Suspension															
51. Vending machines															
52. Other															

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 4- No lid observed on food handler's drink cup.
- 35- a) Refinish worn (chipped paint) lower shelves and worn/ rusted utensil drawers at older prep tables in kitchen.
- b) Rough wood pallet being used as a storage support in walk-in freezer. Milk crates being used as storage supports in storeroom.

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:

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