

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

DBA/NAME Chico High School		DATE 10-24-08
ADDRESS 901 Esplanade, Chico		RECHECK DATE 3 days
OWNER/OPERATOR		SITE # 2903
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 32	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 90 days

See reverse side for the 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				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date <u>2-18-02</u>				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x		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			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
										23. No rodents, insects, birds, or animals			x
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						x
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						x
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						
			27. Food separated and protected				PHYSICAL FACILITIES						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						x
			29. Toxic substances properly identified, stored, used			x	42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified				43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained			x	44. Premises; personal/cleaning items; vermin-proofing						x
			32. Food properly labeled & honestly presented				PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.			x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x	46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			36. Equipment, utensils and linens: Properly stored and used			x	47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
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.

RECEIVED BY:

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

14, 34- Dishwasher final (sanitizing) rinse water temperature ranged from 170° F to 165° F at time of inspection—180° F water temperature required. Food handlers are reportedly continuing to wash dishes/ utensils in dishwasher and then manually sanitize dishes/ utensils in utensil sink with quaternary ammonia sanitizer. Test papers are available for checking concentration of sanitizer. Replace/ repair dishwasher so as to provide minimum 180° F hot water for final (sanitizing) rinse cycle.

Note: New, 3- compartment utensil sink has been installed (replacing older 2- compartment utensil sink) in kitchen.

23, 29- Ant infestation observed on floor in snack bar. Work with certified pest control operator to resolve ant situation. Can of domestic insecticide observed on shelf in snack bar.

31- No sneeze guard over unpackaged foods (ie: relish, peppers, etc) at self-serve condiment table.

33- a) Refinish/ replace rusting utensil drawers. Remove absorbent paper liners in drawers.

b) Clean shelves in cabinets in snack bar of cobwebs, dust accumulation, etc. Reseal all worn wood shelves so as to be smooth, easily cleanable, non-absorbent and in good repair. Some rust observed on front corners of metal shelves in walk-in cooler.

35- Remove/ replace wood pallet, being used as a storage support in storeroom.

36- a) Remove wood knife block in utensil drawer in kitchen.

b) Remove knives, observed in knife block, with damaged handles.

38- Newly installed oven is not located under hood.

39- Provide digital probe thermometer for checking temperature of thin foods/ small pieces of food (ie: pizzas, seasoned potato wedges, etc).

Note: Dial- type thermometers (0°- 220° F) available at time of inspection.

41- Repair leaking faucet at kitchen handsink; also leaking faucet and drain line at sink in snack bar.

44- No screen on windows in wall above dishwasher or in restroom.

45- a) Replace missing floor tiles below dishwasher. Replace broken/ cracked floor tiles in kitchen and snack bar.

b) Reseal worn areas of ceiling in walk-in cooler, and walls in kitchen and restroom so as to be smooth, easily cleanable, non-absorbent and in good repair.

c) Clean walls/ ceiling of cobwebs where needed. Clean floors, especially in hard to reach areas and in snack bar, of misc. debris, residues, dust accumulation, etc.

d) Remove steel wool in hole in lower wall (at wall/ floor juncture) in snack bar—repair hole in wall.