

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

DBA/NAME Chico High School		DATE 4-14-08	
ADDRESS 901 Esplanade, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2903	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 32	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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>2-18-12</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			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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			
LIQUID WASTE DISPOSAL													
							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						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
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							42. Garbage and refuse properly disposed; facilities maintained						
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						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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OBSERVATIONS AND CORRECTIVE ACTIONS

6- No hot water available at restroom handsink.

14, 34- Dishwasher final (sanitizing) rinse water temperature ranged from 180° F to 165° F at time of inspection—180° F water temperature required. Food handlers are reportedly currently washing dishes/ utensils in dishwasher and then manually sanitizing dishes/ utensils in utensil sink with bleach/ water 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.

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 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- Remove wood knife block in utensil drawer in kitchen.

38- Newly installed oven is not located under hood.

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.

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

b) Reseal worn areas of ceiling in walk-in cooler, and walls in 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.