

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

<b>DBA/NAME Chico High School</b>		<b>DATE 10-27-08</b>
<b>ADDRESS 901 Esplanade, Chico</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2903</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 32</b>	<b>SERVICE 03</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>

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
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____							13. Food in good condition, safe and unadulterated			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
										22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>				<b>38. Adequate ventilation and lighting; designated areas, use</b>						
			24. Person in charge present and performs duties				<b>39. Thermometers provided and accurate</b>						
			25. Personal cleanliness and hair restraints				<b>40. Wiping cloths: properly used and stored</b>						
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				<b>PHYSICAL FACILITIES</b>						
			26. Approved thawing methods used, frozen food maintained frozen.				<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
			27. Food separated and protected				<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
			28. Fruits and vegetables washed as required.				<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
			29. Toxic substances properly identified, stored, used				<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				<b>PERMANENT FOOD FACILITIES</b>						
			30. Food properly stored; food storage containers identified				<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
			31. Consumer self-service facilities properly constructed and maintained				<b>46. No unapproved private homes/ living or sleeping quarters</b>						
			32. Food properly labeled & honestly presented				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>				<b>47. Signs posted; last inspection report available</b>						
			33. Nonfood contact surfaces clean and in good repair.				<b>48. Plan review required for new or remodel construction</b>						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				<b>49. Permits Available</b>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				<b>50. Impoundment of unsanitary equipment or food</b>						
			36. Equipment, utensils and linens: Properly stored and used				<b>51. Permit Suspension</b>						
			37. Vending machines				<b>52. Other</b>						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

No ants observed in snack bar at this time.

See inspection report of 10-24-08 for other items to be corrected.

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 1