

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

DBA/NAME Chico Senior High School		DATE 10-30-07
ADDRESS 901 Esplanade, Chico 95928		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2903
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES			
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							14. Food contact surfaces: clean and sanitized		x	x
x			4. Proper eating, tasting, drinking or tobacco use				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			PREVENTING CONTAMINATION BY HANDS										
x			5. Hands clean and properly washed; gloves used properly				x			15. Food obtained from approved source			
x			6. Adequate handwashing facilities supplied & accessible						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			TIME AND TEMPERATURE RELATIONSHIPS						x	17. Compliance with Gulf Oyster Regulations			
x			7. Proper hot and cold holding temperatures										
		x	8. Time as a public health control: Proper procedures & records						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			9. Proper cooling methods										
			10. Proper cooking time & temperatures						x	19. Consumer advisory provided for raw or undercooked foods			
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			SUPERVISION				CONSUMER ADVISORY						
			PERSONAL CLEANLINESS				HIGHLY SUSCEPTIBLE POPULATIONS						
			GENERAL FOOD SAFETY REQUIREMENTS				WATER/HOT WATER						
			FOOD STORAGE/ DISPLAY/ SERVICE				LIQUID WASTE DISPOSAL						
			EQUIPMENT/ UTENSILS/ LINENS				VERMIN						
			SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				NON-PERMANENT FOOD FACILITIES						
			NON-PERMANENT FOOD FACILITIES										

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME Chico Senior High School	DATE 10-30-07
Food Safety Cert Name: valid Natn'l Registry of Food Safety Professionals	Exp. Date: 12-8-10
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 10, 39- Replace dead battery in digital probe thermometer so that thermometer works. Use digital probe thermometer to check final temperature of thin cooked foods (like hamburgers). Provide ice for checking/ calibrating probe thermometers.
- 11- Heat/ reheat foods in oven before placing in hot holding cabinets. Foods reportedly sometimes heated in hot holding unit rather than in oven.
- 14, 34- Dishwasher final (sanitizing) rinse water temperature 170° F at time of inspection—180° F water temperature required. Repair dishwasher so as to provide minimum 180° F hot water for final (sanitizing) rinse cycle.
- 28- Remove stickers on apples, when washing apples.
- 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- a) Clean major equipment (ie: in snack bar) of dust accumulation and residues.
b) Remove/ replace wood pallet, being used as a storage support in storeroom.
- 36- a) Remove wood knife block in utensil drawer in kitchen.
b) Store utensils, at self-serve condiment table, with handles in the same direction so as to prevent handling food contact surfaces.
- 41- Repair leaking faucet at kitchen handsink; also leaking faucet and drain line at sink in snack bar.
- 44- No screen on restroom window.
- 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.