

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Chico Senior High School		<b>DATE</b> 5-31-07
<b>ADDRESS</b> 901 Esplanade, Chico 95928		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2903
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 32	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			9- No sneeze guard over unpackaged foods (ie: relish, pickles) at self-serve condiment bar, in seating area. 20- a) Cardboard boxes being reused for single-use customer utensils in snack bar. Provide washable, non-absorbent reusable containers for such storage. b) Replace hard to clean wood knife block in utensil drawer. c) Store self-serve utensils (at condiment table) in containers with handles in the same direction so as to prevent handling food contact surfaces. 26- Repair leaking faucets at sinks in kitchen. Repair leaking water line below dishwasher. 29- a) Replace/ refinish rusting utensil drawers. b) Refinish worn wood storage shelves (ie: in snackbar) so as to be smooth, easily cleanable, non-absorbent and in good repair. c) Replace/ refinish shelves in walk-in cooler—paint chipping and metal shelves observed rusting in some area. 29, 31- Clean walls and ceiling, in hard to reach areas of cobwebs, residues, etc. Clean floors, especially below dishwasher, also in snack bar, of misc. debris, residues, etc. Clean shelves, in hard to reach areas in snack bar of food debris, etc. 30- Some open windows in kitchen missing screens. 31- Replace missing, broken/ damaged floor tiles, especially below dishwasher, throughout kitchen. 34- Replace missing cover on overhead light in walk-in cooler.  Mary Fagg passed National Registry of Food Safety Professionals exam on 2-8-05.  Note: Structural items were also noted on previous inspection report.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display		x	
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>R.E.H.S.</b>
<b>RECEIVED BY:</b>
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