

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

DBA/NAME Durham Elementary School		DATE 5/11/09
ADDRESS 9421 Putney Dr., Durham, CA		RECHECK DATE 1+ day
OWNER/OPERATOR		SITE # 2906
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-32	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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 10/1/10				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X		
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	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures			X		X		19. Consumer advisory provided for raw or undercooked foods					
		X	8. Time as a public health control: Proper procedures & records				X			20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
X			9. Proper cooling methods				WATER & WASTE WATER								
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available					
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
							X			22. Sewage and wastewater properly disposed					
							VERMIN								
							X			23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							X	
24. Person in charge present and performs duties							39. Thermometers provided and accurate								
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored								
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices								
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained								
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned								
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing								
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES								
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters								
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available								
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction								
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available								
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used								51. Permit Suspension							
37. Vending machines								52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 6) Refill the empty paper towel dispenser at the utensil sink.
- 7,35) Observed cooked beans 45°F in the 2 door Hobart refrigerator (air temperature 45°F). Adjust refrigerator to maintain potentially hazardous foods at or below 41°F.
- 14) No sanitizer detected at the dishwasher rinse cycle. Adjust/repair dishwasher to maintain sanitizer level of 50 ppm at rinse cycle.
- 38) Clean the hood filters to remove accumulated dust/residues.

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 type="checkbox"/>	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 1

