

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

DBA/NAME Marigold Elementary School		DATE 10/5/07
ADDRESS 2446 Marigold Avenue, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2910
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 32	SERVICE 03	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 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
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input checked="" type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES			
			7. Proper hot and cold holding temperatures			√				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY						
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS						
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			REINSPECTION FEES APPLY TO SUBSEQUENT INSPECTIONS							WATER/HOT WATER			
										21. Hot and cold water available			
										LIQUID WASTE DISPOSAL			
										22. Sewage and wastewater properly disposed			
										VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION							39. Thermometers provided and accurate						√
24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored						
PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices						
GENERAL FOOD SAFETY REQUIREMENTS							42. Garbage and refuse properly disposed; facilities maintained						
26. Approved thawing methods used, frozen food maintained frozen.							43. Toilet facilities: properly constructed, supplied, cleaned						
27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing						
28. Fruits and vegetables washed as required.							PERMANENT FOOD FACILITIES						
29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
FOOD STORAGE/ DISPLAY/ SERVICE							46. No unapproved private homes/ living or sleeping quarters						
30. Food properly stored; food storage containers identified							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available						
32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction						
EQUIPMENT/ UTENSILS/ LINENS							49. Permits Available						
33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							52. Other						
36. Equipment, utensils and linens: Properly stored and used							NON-PERMANENT FOOD FACILITIES						
37. Vending machines							53. Mobile food facilities						
38. Adequate ventilation and lighting; designated areas, use							54. Temporary 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:
Page 1 of 2

DBA/NAME Marigold Elementary School	DATE 10/5/07
Food Safety Cert Name: Kim Evans	Exp. Date:
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

7-Observed chicken nuggets (115°F-125°F) and rice (110°F-117°F) on serving counter. Reported foods are placed back in warming unit between different lunch periods. Adjust/repair warming unit and use probe thermometer to ensure potentially hazardous foods are maintained at 135°F or above. Note: Foods falling below 135°F shall be re-heated to 165°F before serving.

39- No digital probe thermometer for checking temperature of thin food (i.e.: chicken nuggets, chicken patties). Provide by Monday October 8th.

Note: Testing strips for utensil sink now available.

Re-inspection fees apply to all subsequent inspections.

Continue to correct other violations from report dated 10/2/07.