

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

DBA/NAME <u>Notre Dame School</u>		DATE <u>4-17-08</u>
ADDRESS <u>435 Hazel St, Chico</u>		RECHECK DATE
OWNER/OPERATOR		SITE # <u>2914</u>
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>IF-32</u>	SERVICE <u>01</u>	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    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
		<input checked="" type="checkbox"/>	1. Demonstration of knowledge; food safety certification				<input checked="" type="checkbox"/>			12. Proper procedures followed for returned and residue of food			
Food Safety Certificate Exp Date _____							<input checked="" type="checkbox"/>			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<input checked="" type="checkbox"/>			14. Food contact surfaces: clean and sanitized			
<input checked="" type="checkbox"/>			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
<input checked="" type="checkbox"/>			3. No discharge from eyes, nose, and mouth				<input checked="" type="checkbox"/>			15. Food obtained from approved source			
<input checked="" type="checkbox"/>			4. Proper eating, tasting, drinking or tobacco use						<input checked="" type="checkbox"/>	16. Shell stock with completed tags, in good condition, properly stored/displayed			
<input checked="" type="checkbox"/>			5. Hands clean and properly washed; gloves used properly						<input checked="" type="checkbox"/>	17. Compliance with Gulf Oyster Regulations			
<input checked="" type="checkbox"/>			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									<input checked="" type="checkbox"/>	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	7. Proper hot and cold holding temperatures						<input checked="" type="checkbox"/>	19. Consumer advisory provided for raw or undercooked foods			
		<input checked="" type="checkbox"/>	8. Time as a public health control: Proper procedures & records				<input checked="" type="checkbox"/>			20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<input checked="" type="checkbox"/>			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
		<input checked="" type="checkbox"/>	10. Proper cooking time & temperatures				<input checked="" type="checkbox"/>			21. Hot and cold water available			
		<input checked="" type="checkbox"/>	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
							<input checked="" type="checkbox"/>			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							<input checked="" type="checkbox"/>			23. No rodents, insects, birds, or animals			
							<b>OUT</b>						
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>OUT</b>						
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored						
26. Approved thawing methods used, frozen food maintained frozen.							<b>PHYSICAL FACILITIES</b>						
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices						
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained						
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing						
30. Food properly stored; food storage containers identified							<b>PERMANENT FOOD FACILITIES</b>						
31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:** Sanitizer available for utensil washing.  
Probe thermometer available for checking food temperatures. Obtain ice tray/ice for checking accuracy of thermometer.  
Note: Food handlers wearing aprons - recommend providing designated aprons for cafeteria workers/ food handlers.

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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