

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

DBA NAME	Notre Dame School
ADDRESS	435 Hazel St Chico
OWNER/OPERATOR	
MAILING ADDRESS	
INVENTORY TYPE	SERVICE
CORRECT MAJOR VIOLATIONS BY:	
CORRECT MINOR VIOLATIONS BY:	
DATE	12-13-07
RECHECK DATE	
SITE #	2914

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	DEM	PROTECTION FROM CONTAMINATION	IN	N/O	MAJ	OUT
				12. Proper procedures followed for returned and reserve of food				
				13. Food in good condition, safe and unadulterated				
				14. Food contact surfaces: clean and sanitized				
				15. Food obtained from approved source				
				16. Shell stock with completed tags, in good condition, properly stored/displayed				
				17. Compliance with Gulf Oyster Regulations				
				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
				19. Consumer advisory provided for raw or undercooked foods				
				20. Licensed health care facilities/public & private schools; prohibited foods not offered				
				21. Hot and cold water available				
				22. Sewage and wastewater properly disposed				
				23. No rodents, insects, birds, or animals				

IN	N/O	N/A	DEM	EMPLOYEE HEALTH & HYGIENIC PRACTICES	IN	N/O	MAJ	OUT
				1. Demonstration of knowledge; food safety certification				
				2. Communicable disease; reporting, restrictions & exclusions				
				3. No discharge from eyes, nose, and mouth				
				4. Proper eating, tasting, drinking or tobacco use				
				5. Hands clean and properly washed; gloves used properly				
				6. Adequate handwashing facilities supplied & accessible				
				7. Proper hot and cold holding temperatures				
				8. Time as a public health control: Proper procedures & records				
				9. Proper cooling methods				
				10. Proper cooking time & temperatures				
				11. Proper reheating procedures for hot holding				

IN	N/O	N/A	DEM	GENERAL FOOD SAFETY REQUIREMENTS	IN	N/O	MAJ	OUT
				24. Person in charge present and performs duties				
				25. Personal cleanliness and hair restraints				
				26. Approved thawing methods used; frozen food maintained frozen.				
				27. Food separated and protected				
				28. Fruits and vegetables washed as required.				
				29. Toxic substances properly identified, stored, used				
				30. Food properly stored; food storage containers identified				
				31. Consumer self-service facilities properly constructed and maintained				
				32. Food properly labeled & honestly presented				

IN	N/O	N/A	DEM	PHYSICAL FACILITIES	IN	N/O	MAJ	OUT
				38. Adequate ventilation and lighting; designated areas, use				
				39. Thermometers provided and accurate				
				40. Wiping cloths: properly used and stored				
				41. Plumbing: Plumbing in good repair, proper backflow devices				
				42. Garbage and refuse properly disposed; facilities maintained				
				43. Toilet facilities: properly constructed, supplied, cleaned				
				44. Premises: personal/cleaning items; vermin-proofing				
				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
				46. No unapproved private homes/ living or sleeping quarters				

IN	N/O	N/A	DEM	EQUIPMENT/ UTENSILS/ LINENS	IN	N/O	MAJ	OUT
				33. Nonfood contact surfaces clean and in good repair.				
				34. Warewashing facilities: Adequate, maintained, properly used, test strips available				
				35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				
				36. Equipment, utensils and linens: Properly stored and used				
				37. Vending machines				

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

Hot foods delivered from local restaurants. Temperature available for checking food temperatures. Cold food (ie: milk) stored in refrigerator. Utensil sink and sanitizer available for dishwashing. Dishes washed. Taken back by restaurants for dishwashing.

Reinspection fees will be charged for all subsequent reinspection 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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