

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

<b>DBA/NAME</b> Fairview High School	<b>DATE</b> 5-18-09
<b>ADDRESS</b> 290 East Ave., Chico CA, 95973	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2915
<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>

See reverse side for the California Retail Food 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. FSC Exp. Date: 11-3-11						X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
X			2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated			
X			3. No discharge from eyes, nose, and mouth						X			14. Food contact surfaces: clean and sanitized			
X			4. Proper eating, tasting, drinking or tobacco use						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			5. Hands clean and properly washed; gloves used properly								X	15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible								X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>															
X			7. Proper hot and cold holding temperatures								X	17. Compliance with Gulf Oyster Regulations			
		X	8. Time as a public health control: Proper procedures & records								X	18. Compliance with variance, specialized process, & HACCP Plan			
X			9. Proper cooling methods								X	19. Consumer advisory provided for raw or undercooked foods			
X			10. Proper cooking time & temperatures								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			11. Proper reheating procedures for hot holding						<b>WATER &amp; WASTE WATER</b>						
									X			21. Hot and cold water available			
									X			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
									X			23. No rodents, insects, birds, or animals			
<b>OUT</b>								<b>OUT</b>							
<b>SUPERVISION /PERSONAL CLEANLINESS</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			X
			26. Approved thawing methods used, frozen food maintained frozen.									40. Wiping cloths: properly used and stored			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>															
			27. Food separated and protected									<b>PHYSICAL FACILITIES</b>			
			28. Fruits and vegetables washed as required.									41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used									42. Garbage and refuse properly disposed; facilities maintained			
			30. Food properly stored; food storage containers identified									43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained									44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented									<b>PERMANENT FOOD FACILITIES</b>			
			33. Nonfood contact surfaces clean and in good repair.									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available									46. No unapproved private homes/ living or sleeping quarters			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity									<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			36. Equipment, utensils and linens: Properly stored and used									47. Signs posted; last inspection report available			
			37. Vending machines									48. Plan review required for new or remodel construction			
												49. Permits Available			
												50. Impoundment of unsanitary equipment or food			
												51. Permit Suspension			
												52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 39- No digital probe thermometer available during inspection. Provide.
- 45- Observed damaged wall behind dishwasher. Repair/paint.

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.

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FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:** Mailed / faxed

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