

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

DBA/NAME Parkview Elementary School	DATE 4-20-09
ADDRESS 1770 E. 8 th Street, Chico	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-32 SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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: 10-17-13						X			12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES																
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									14. Food contact surfaces: clean and sanitized	X	X	X	
X			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES							
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				
TIME & TEMPERATURE RELATIONSHIPS																
X			7. Proper hot and cold holding temperatures									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						X			WATER & WASTE WATER				
									X			21. Hot and cold water available				
									X			22. Sewage and wastewater properly disposed				
VERMIN																
									X			23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS								OUT								OUT
			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				
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								VERMIN								
			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					X				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: 34 / 14- There was no sanitizer in dishwashing machine during inspection. Container of sanitizer was changed and system was purged during inspection.

35- Clean / repaint metal drawers and cabinets under prep counter due to bare metal showing.

45- Repair / paint ceiling where paint is peeling. Clean floors in hard to reach areas under refrigerators.

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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R.E.H.S.

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