

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

DBA/NAME Faith Lutheran Church		DATE 9/20/07
ADDRESS 667 E First Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2939
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 03	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 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	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
√			1. Demonstration of knowledge; food safety certification						√						
			EMPLOYEE HEALTH & HYGIENIC PRACTICES						√						
	√		2. Communicable disease; reporting, restrictions & exclusions						√						
	√		3. No discharge from eyes, nose, and mouth												
	√		4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): none detected						
			PREVENTING CONTAMINATION BY HANDS						FOOD FROM APPROVED SOURCES						
	√		5. Hands clean and properly washed; gloves used properly						√						
√			6. Adequate handwashing facilities supplied & accessible								√				
			TIME AND TEMPERATURE RELATIONSHIPS								√				
√			7. Proper hot and cold holding temperatures						CONFORMANCE WITH APPROVED PROCEDURES						
	√		8. Time as a public health control: Proper procedures & records								√				
	√		9. Proper cooling methods						CONSUMER ADVISORY						
	√		10. Proper cooking time & temperatures								√				
	√		11. Proper reheating procedures for hot holding						HIGHLY SUSCEPTIBLE POPULATIONS						
											√				
									WATER/HOT WATER						
	√								√						
									LIQUID WASTE DISPOSAL						
	√								√						
									VERMIN						
	√								√						
									OUT						
			SUPERVISION						OUT						
			24. Person in charge present and performs duties						39. Thermometers provided and accurate						
			PERSONAL CLEANLINESS						40. Wiping cloths: properly used and stored						
			25. Personal cleanliness and hair restraints						PHYSICAL FACILITIES						
			GENERAL FOOD SAFETY REQUIREMENTS						41. Plumbing: Plumbing in good repair, proper backflow devices						
			26. Approved thawing methods used, frozen food maintained frozen.						42. Garbage and refuse properly disposed; facilities maintained						
			27. Food separated and protected						43. Toilet facilities: properly constructed, supplied, cleaned						
			28. Fruits and vegetables washed as required.						44. Premises; personal/cleaning items; vermin-proofing						
			29. Toxic substances properly identified, stored, used						PERMANENT FOOD FACILITIES						
			FOOD STORAGE/ DISPLAY/ SERVICE						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			30. Food properly stored; food storage containers identified						46. No unapproved private homes/ living or sleeping quarters						
			31. Consumer self-service facilities properly constructed and maintained						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			32. Food properly labeled & honestly presented						47. Signs posted; last inspection report available						
			EQUIPMENT/ UTENSILS/ LINENS						48. Plan review required for new or remodel construction						
			33. Nonfood contact surfaces clean and in good repair.						49. Permits Available						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						50. Impoundment of unsanitary equipment or food						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						51. Permit Suspension						
			36. Equipment, utensils and linens: Properly stored and used						52. Other						
			37. Vending machines						NON-PERMANENT FOOD FACILITIES						
			38. Adequate ventilation and lighting; designated areas, use						53. Mobile food facilities						
									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:

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