

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

DBA/NAME Teaz Me		DATE 8/13/07	
ADDRESS 250 Vallombrosa Avenue Suite 200, Chico, CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2947	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

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	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized			
√			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
		√	4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS				√			15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
√			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES						
√			8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
	√		9. Proper cooling methods				CONSUMER ADVISORY						
√			10. Proper cooking time & temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	√		11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
			SUPERVISION						√	21. Hot and cold water available Temp			
			PERSONAL CLEANLINESS				√			22. Sewage and wastewater properly disposed			
			GENERAL FOOD SAFETY REQUIREMENTS				√			23. No rodents, insects, birds, or animals			
			FOOD STORAGE/ DISPLAY/ SERVICE							39. Thermometers provided and accurate			OUT
			EQUIPMENT/ UTENSILS/ LINENS							40. Wiping cloths: properly used and stored			√
			FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES			
			FOOD STORAGE/ DISPLAY/ SERVICE							41. Plumbing: Plumbing in good repair, proper backflow devices			
			FOOD STORAGE/ DISPLAY/ SERVICE							42. Garbage and refuse properly disposed; facilities maintained			
			FOOD STORAGE/ DISPLAY/ SERVICE							43. Toilet facilities: properly constructed, supplied, cleaned			
			FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing			
			FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES			
			FOOD STORAGE/ DISPLAY/ SERVICE							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			FOOD STORAGE/ DISPLAY/ SERVICE							46. No unapproved private homes/ living or sleeping quarters			
			FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			FOOD STORAGE/ DISPLAY/ SERVICE							47. Signs posted; last inspection report available			
			FOOD STORAGE/ DISPLAY/ SERVICE							48. Plan review required for new or remodel construction			
			FOOD STORAGE/ DISPLAY/ SERVICE							49. Permits Available			
			FOOD STORAGE/ DISPLAY/ SERVICE							50. Impoundment of unsanitary equipment or food			
			FOOD STORAGE/ DISPLAY/ SERVICE							51. Permit Suspension			
			FOOD STORAGE/ DISPLAY/ SERVICE							52. Other			
			FOOD STORAGE/ DISPLAY/ SERVICE							NON-PERMANENT FOOD FACILITIES			
			FOOD STORAGE/ DISPLAY/ SERVICE							53. Mobile food facilities			
			FOOD STORAGE/ DISPLAY/ SERVICE							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:

Page of