

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Teaz Me		DATE 12/8/06
ADDRESS 250 Vallombrosa Ave., Suite 200, Chico, CA		RECHECK DATE 1+ day
OWNER/OPERATOR		SITE # 2947
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			6) Observed 11 frozen pre-cooked chicken breasts <41°F thawing at room temperature. Chicken breasts were moved to walk-in cooler during inspection. See back of this form for proper thawing procedure for potentially hazardous foods. 13) Observed single-use utensils stored in cups with handles down. Store utensils with handles up. 17) No sanitizer detected in the dishwasher after many cycles. Repair. No test strips available for checking sanitizer levels in the dishwasher or utensil sink. Obtain test strips and test sanitizer levels daily. 18) Clean inside both microwaves to remove food residues. 20) Observed some clean dishes stacked together still wet. Completely air dry dishes before storing. 31) Clean floors under storage racks in store room to remove misc. residues. Clean floor (including floor sink) and walls at dishwasher area to remove brown residues/ food debris. Repaint the worn wood at the pass thru window to be smooth, non-absorbent and easily cleanable. 34) Replace the missing light cover in the walk-in cooler.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food		X	
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		X	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher	X		
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

Note: Shelly Blanshei passed the Serv Safe exam on 3/18/04.

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. <input type="checkbox"/>	<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
		R.E.H.S.
		RECEIVED BY: Signed 12/8/06
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