

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

DBA/NAME Butte College Food Service – Chico Center		DATE 9/18/07
ADDRESS 2320 Forest Ave., Chico, CA		RECHECK DATE 9/21/07
OWNER/OPERATOR		SITE # 2955
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-28	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 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	DEM ONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
			1. Demonstration of knowledge; food safety certification			X		X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
X			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
PREVENTING CONTAMINATION BY HANDS							X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	X	X	X	CONFORMANCE WITH APPROVED PROCEDURES						
		X	8. Time as a public health control: Proper procedures & records						X	19. Consumer advisory provided for raw or undercooked foods			
		X	9. Proper cooling methods				CONSUMER ADVISORY						
		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	21. Hot and cold water available Temp >120°F			
SUPERVISION						OUT	WATER/HOT WATER						
24. Person in charge present and performs duties						X	LIQUID WASTE DISPOSAL						
PERSONAL CLEANLINESS							22. Sewage and wastewater properly disposed						
25. Personal cleanliness and hair restraints							VERMIN						
GENERAL FOOD SAFETY REQUIREMENTS							23. No rodents, insects, birds, or animals						
26. Approved thawing methods used, frozen food maintained frozen.							39. Thermometers provided and accurate						
27. Food separated and protected							40. Wiping cloths: properly used and stored						
28. Fruits and vegetables washed as required.							PHYSICAL FACILITIES						
29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices						
FOOD STORAGE/ DISPLAY/ SERVICE							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						X	PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							47. Signs posted; last inspection report available						
36. Equipment, utensils and linens: Properly stored and used						X	48. Plan review required for new or remodel construction						
37. Vending machines							49. Permits Available						
38. Adequate ventilation and lighting; designated areas, use						X	50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						
							NON-PERMANENT FOOD FACILITIES						
							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:

Page 1 of 2

