

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

DBA/NAME Five & Eye		DATE 10-12-09	
ADDRESS 648 W 5th St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2957	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 1F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

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: 3-1-10						x			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES															
x			2. Communicable disease; reporting, restrictions & exclusions									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
			4. Proper eating, tasting, drinking or tobacco use					x	x			APPROVED SOURCE & SPECIAL PROCEDURES			
			5. Hands clean and properly washed; gloves used properly					x			x	15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible					x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME & TEMPERATURE RELATIONSHIPS															
x			7. Proper hot and cold holding temperatures								x	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			
			10. Proper cooking time & temperatures						x			20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			11. Proper reheating procedures for hot holding			x	x	x	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							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints								x							
GENERAL FOOD SAFETY REQUIREMENTS															
26. Approved thawing methods used, frozen food maintained frozen.															
27. Food separated and protected								x							
28. Fruits and vegetables washed as required.								x							
29. Toxic substances properly identified, stored, used								x							
FOOD STORAGE/ DISPLAY/ SERVICE								PHYSICAL FACILITIES							
30. Food properly stored; food storage containers identified								x							
31. Consumer self-service facilities properly constructed and maintained															
32. Food properly labeled & honestly presented															
EQUIPMENT/ UTENSILS/ LINENS								PERMANENT FOOD FACILITIES							
33. Nonfood contact surfaces clean and in good repair.								x							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available															
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								x							
36. Equipment, utensils and linens: Properly stored and used								x							
37. Vending machines															
								38. Adequate ventilation and lighting; designated areas, use							
								39. Thermometers provided and accurate							
								40. Wiping cloths: properly used and stored							
								41. Plumbing: Plumbing in good repair, proper backflow devices							
								42. Garbage and refuse properly disposed; facilities maintained							
								43. Toilet facilities: properly constructed, supplied, cleaned							
								44. Premises; personal/cleaning items; vermin-proofing							
								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
								46. No unapproved private homes/ living or sleeping quarters							
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT															
								47. Signs posted; last inspection report available							
								48. Plan review required for new or remodel construction							
								49. Permits Available							
								50. Impoundment of unsanitary equipment or food							
								51. Permit Suspension							
								52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid observed on employee's drink cup.
- 5- Food handler observed repeatedly touching hair, face, etc then resuming work without washing hands. Food handler observed with fingernail polish— not wearing disposable gloves.
- 6- Repair/ replace damaged paper towel dispenser and missing soap dispenser at hand sink in back prep area.
- 10- Final temperatures of cooked foods (ie: hamburgers) reportedly not always checked.
- 11- Home fries (109° F), pulled pork (121°- 140° F) in steam table—foods reportedly heated in steam table. Foods removed and heated on flat grill during inspection. Heat all foods on grill/ stove before placing in steam table. Use probe thermometer to check temperature of reheated foods.
- 14- Base/ blade of slicer reportedly sanitized after use. Clean base/ blade of slicer with hot, soapy water prior to sanitizing.
- 25- Food handler observed with long, unconfined hair.
- 27- a) Boxes of raw meat stored on shelves above cooked meat in walk-in cooler.
b) Temperatures of potentially hazardous foods reportedly not routinely checked.
- 28- Cardboard box of zucchini observed near cutting board in front prep area—wash/ rinse all produce before cutting.
- 29- Misc. items and some containers of chemicals stored on shelf above slicer table.
- 30- Relabel bulk container of rice.
- 33- Clean cabinets in front dispensing area, of misc. debris, etc.
- 35- a) Clean major equipment (ie: microwave oven, unused undercounter freezer near grill, shelving in walk-in cooler, etc) of some food debris/ residues.
b) Remove duct tape on walk-in freezer door handle—repair/ resecure if needed.
- 36- Remove absorbent cloth shelf liners below stacked glasses in back prep area.
- 38- Replace damaged hood filters.
- 39- Replace missing thermometer in keg refrigerator (39° F).
- 41- Replace missing faucet at prep sink. Repair leaking faucet at front hand sink.
- 44- a) Clean up/ organize items stored on various shelves in back prep area so as to eliminate clutter and facilitate cleaning.
b) Provide a hanger for air drying/ storage of mop in between uses.
- 45- a) Clean floor, especially in hard to reach areas (under shelves, some equipment) of misc. debris and residues. Clean lower walls, in back prep area, of some residues.
b) Repair damaged area of floor in back prep area so as to be smooth, easily cleanable, non-absorbent, durable and in good repair. Some holes observed in door to basement.
- 52- Securely chain carbon dioxide canister to a stationary object.