

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

DBA/NAME Five & Eye		DATE 2-4-08	
ADDRESS 648 W 5th St, Chico		RECHECK DATE 1 day	
OWNER/OPERATOR		SITE # 2957	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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 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				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 3-1-10__				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			x
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
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			x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	x		9. Proper cooling methods				WATER & WASTE WATER						
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding			x	LIQUID WASTE DISPOSAL						
						x				22. Sewage and wastewater properly disposed			
							VERMIN						
						x				23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						
24. Person in charge present and performs duties							39. Thermometers provided and accurate						x
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						x
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
26. Approved thawing methods used, frozen food maintained frozen.						x	41. Plumbing: Plumbing in good repair, proper backflow devices						x
27. Food separated and protected						x	42. Garbage and refuse properly disposed; facilities maintained						
28. Fruits and vegetables washed as required.						x	43. Toilet facilities: properly constructed, supplied, cleaned						
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing						x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.						x	48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used						x	51. Permit Suspension						
37. Vending machines							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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- a) Foods observed on prep table: ham (58° F), sausage (62° F)—placed in lower area of prep refrigerator during inspection.
b) Cooked bacon (73° F) observed in container on grill (grill turned off during inspection)—bacon placed in refrigerator during inspection. Provide adequate hot holding facilities (if needed) for hot holding of cooked bacon.
- 10, 39- No digital probe thermometer available for checking final temperature of thin foods/ small pieces of food being cooked (ie: hamburgers, chicken strips).
- 11- Pulled pork reportedly reheated in steam table. Other foods in steam table (potatoes, beans, au jus) heated on stove before being placed into steam table. Reheat all cooked foods on stove before placing in steam table—use probe thermometer to check temperatures.
- 14- Some food debris observed on slicer blade and base/ back of slicer. Obtain a brush for cleaning hard to reach areas of slicer. Slicer reportedly cleaned/ sanitized prior to use—clean and sanitize slicer after each use so that food debris does not dry onto slicer.
- 14, 40- Used/ soiled cleaning rags observed on various prep counters, prep refrigerator, etc. Soak used cleaning rags in containers of sanitizer (sanitizer containers observed during inspection).
- 26- Bag of frozen guacamole observed thawing in/ near steam table.
- 27- Temperature of potentially hazardous foods reportedly not routinely being checked at time of delivery.
- 28- Produce is reportedly not routinely washed prior to being cut/ prepared. Use prep sink for washing produce.
- 33- Clean cabinets in front dispensing area, of misc. debris, etc.
- 34- a) Replace missing utensil sink drain plugs—plastic containers being used to plug sink drain lines at this time.
b) Obtain test papers for checking sanitizer concentration in sanitizing compartment of utensil sink.
- 35- a) Clean beverage dispenser, around nozzles of sticky syrup. Clean major equipment of some food debris/ residues.
b) Repair broken (middle) door of prep refrigerator.
c) Clean shelves (ie: in walk-in cooler) of some food debris/ residues.
- 36- a) Remove/ replace hard to clean chipped plates.
b) Some silverware observed in hard to clean wicker basket in utensil washing area.
c) Cutting board stored/ drying behind prep sink faucet.
d) Securely chain loose carbon dioxide canisters to a stationary structure.
- 39- Replace missing thermometers in undercounter refrigerator (40° F) and keg cooler also used for creamer (38° F).
- 41- Repair leaking prep sink and utensil sink drain lines
- 44- Clean up/ organize items stored on shelves (ie: purse, spray bottles of chemicals, napkins, misc. items stored on shelf in front dispensing area) so as to eliminate clutter and facilitate cleaning.
- 45- Clean wall behind slicer prep table. Refinish same wall where worn so as to be smooth, easily cleanable, non-absorbent and in good repair. Clean floor, especially in hard to reach areas (under shelves, some equipment) of misc. debris and residues.