

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

<b>DBA/NAME Five &amp; Eye</b>		<b>DATE 2-7-08</b>	
<b>ADDRESS 648 W 5<sup>th</sup> St, Chico 95928</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2957</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 03</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</b>	

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	
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 3-1-10							13. Food in good condition, safe and unadulterated				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				x				14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>				
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible							<b>SPECIAL PROCEDURES</b>				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods							<b>WATER &amp; WASTE WATER</b>				
x			10. Proper cooking time & temperatures							21. Hot and cold water available				
x			11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>				
										22. Sewage and wastewater properly disposed				
										<b>VERMIN</b>				
										23. No rodents, insects, birds, or animals				
						OUT							OUT	
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>								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				
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								<b>PHYSICAL FACILITIES</b>			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			x	
			27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained				
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned				
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing				
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PERMANENT FOOD FACILITIES</b>			
			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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

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Page 1 of 2

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 33- Clean cabinets in front dispensing area, of misc. debris, etc.
- 34- Replace missing utensil sink drain plugs—plastic containers being used to plug sink drain lines at this time.
- 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.
- 36- a) Continue to remove/ replace hard to clean chipped plates.  
b) Securely chain loose carbon dioxide canisters to a stationary structure.
- 39- Replace missing thermometers in keg cooler also used for creamer (38° F).
- 41- Repair leaking prep sink and utensil sink drain lines
- 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.