

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

<b>DBA/NAME</b> Johnnie's Restaurant		<b>DATE</b> 11-19-09	
<b>ADDRESS</b> 220 W 4 <sup>th</sup> St, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2963	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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: 4-8-10						x			12. Proper procedures followed for returned and reservice of food						
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																		
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized					x	
x			3. No discharge from eyes, nose, and mouth									<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
			4. Proper eating, tasting, drinking or tobacco use					x	x			15. Food obtained from approved source						
			5. Hands clean and properly washed; gloves used properly					x	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						
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																		
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan						
		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									<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures					x	x			21. Hot and cold water available						
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed						
<b>VERMIN</b>																		
									x			23. No rodents, insects, birds, or animals						
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>									<b>OUT</b>	
24. Person in charge present and performs duties												38. Adequate ventilation and lighting; designated areas, use					x	
25. Personal cleanliness and hair restraints												39. Thermometers provided and accurate					x	
25. Personal cleanliness and hair restraints												40. Wiping cloths: properly used and stored					x	
<b>GENERAL FOOD SAFETY REQUIREMENTS</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					x	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</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>																		
33. Nonfood contact surfaces clean and in good repair.												47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity												49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used												50. Impoundment of unsanitary equipment or food						
37. Vending machines												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/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:** mailed/ faxed

Page 1 of 2

## OBSERVATIONS AND CORRECTIVE ACTIONS

Cookline

- 5- Food handler observed wearing fingernail polish—not wearing gloves.
- 6- Replace missing soap dispenser at handsink at far end of cookline.
- 7- Sauces/ dressings (ie: blue cheese dressing) observed double binned (temperatures ranged 48°- 50° F) in top of middle prep refrigerator.
- 10- a) Marinara sauce (95° F ) in food warmer—food warmer setting observed at mid-range (hot holding temperature). Food warmer temperature turned up to high to heat marinara sauce during inspection.
  - b) Final temperature of cooked food (chicken) not observed being checked with probe thermometer.
- 14- a) Food handler observed dipping tongs in sanitizer container (for cleaning rags) then drying with a cleaning rag before using again.
  - b) Soiled dishes observed stacked in/ on containers of food in top area of prep refrigerator.
- 35- Replace stained, cut up, hard to clean cutting boards on prep refrigerators so as to be easily cleanable and in good repair.
- 38- Replace removed filter in hood above charbroiler.
- 39- Replace missing thermometers in all prep refrigerators (air temperatures 38°- 41° F).
- 40- Used cleaning rags observed on various counters, prep refrigerator cutting boards. Develop a written procedure for cleaning rags used for food contact surfaces (ie: cleaning rags stored in container of sanitizer in between uses, etc).
- 45- Clean floors at cookline and in back prep areas, under major equipment and in hard to reach areas, of food debris, misc. debris, etc.

Main Prep Area/ Dishwashing Area

- 4- No lid observed on employee drink glass.
- 27- Containers of calamari (middle compartment) and lettuce (right compartment) observed being rinsed in 3-compartment prep sink during inspection.
- 35- a) Resecure loose can opener to prep table.
  - b) Small, domestic deep fryer observed on prep table.
- 38, 45- Some water/ condensation observed on ceiling in dishwashing room—clean as needed. Dishwasher hood fan not operational at time of inspection. Repair/ replace hood fan so that hood properly exhausts steam.
- 40- Some cleaning rags observed on various prep counters also being worn by food handlers.
- Note: Obtain appropriate test papers for checking sanitizer (quaternary ammonia) used in sanitizer containers for cleaning rags.
- 44- a) Employee's sweatshirts observed hanging near beverage box rack.
  - b) Hang up mop, on mop holder/ rack near janitorial sink, in between uses.
- 45- Rugs observed in dishwashing area—remove hard to clean rugs. OK to use non-absorbent, easily cleanable floor mats if needed.

Basement Prep Area/ Storerooms

- 6- Fill empty paper towel and toilet paper dispensers in employee restroom.
- 14- Clean french fry slicer of food debris; clean slicer (underside of blade and blade guard) of some food debris.
- 30- Some opened bulk bags/ containers of food without lids (ie: sugar flour, container of onions in walk-in cooler) observed.
- 33- Resecure loose/ sagging shelf, under prep table.
- 39- Replace missing thermometer in one-door storage freezer (in small storeroom).
- 41- Repair loose/ leaking faucet at 3-compartment prep sink.
- 45- Repair damaged (partially repaired) area of ceiling in storage area. Replace missing floor tile at curb in janitorial floor basin. Replace missing floor tiles, around plumbing cap in small, side storeroom, so as to seal up gap.

Bar

- 29- A couple spray bottles of chemicals observed hanging on wine shelves—removed during inspection.
- 33- Clean counters/ shelves, under rubber netting, of sticky residues. Replace cloth shelf liner (above glass refrigerator) with easily cleanable, non-absorbent shelf liner (ie: rubber netting) if needed.
- 34- Low sanitizer level detected in rinse cycle of dishwasher.
- 35- a) Clean beverage gun holders of misc. residues, etc—beverage gun holders removed for cleaning during inspection.
  - b) Clean bottom of back bar refrigerators of standing water/ residues.
- 40- Cleaning rags observed in empty bucket—sanitizer added to bucket during inspection.
- 45- Clean floor, under equipment, of misc. debris, etc.