

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

DBA/NAME Big Chico Burger		DATE 10/10/08
ADDRESS 1550 East Avenue, Chico CA 96926		RECHECK DATE
OWNER/OPERATOR		SITE # 2969
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3 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
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date 8/3/09							13. Food in good condition, safe and unadulterated			√
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			√
√			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							SPECIAL PROCEDURES			
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			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							WATER & WASTE WATER			
			10. Proper cooking time & temperatures			√	√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL			
							√			22. Sewage and wastewater properly disposed			
							VERMIN						
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			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			
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			30. Food properly stored; food storage containers identified			√				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			31. Consumer self-service facilities properly constructed and maintained			√				46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension			
			37. Vending machines							52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

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. <input type="checkbox"/>	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:
		Page 1 of 2

DBA/NAME Big Chico Burger	DATE 10/10/08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

4- Observed uncovered employee beverages in food prep areas. Cover to prevent accidental contamination of food/food prep surfaces.

5- Observed food handler "rinse" hands at hand sink after slicing green chilies. Properly wash hands whenever hands require cleaning.

7, 35- Observed cooked chicken breasts (48°F-49°F) and uncooked hamburger patties (48°F) in refrigerated drawer on lower right side of grill. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below. Note: Chicken and hamburger moved to walk-in refrigerator during inspection.

10- a) Food handler reports not checking final internal cooking temperature of small hamburgers. Check final internal cooking temperatures of all ground beef prior to serving.

b) Observed food handler use probe thermometer to check final internal temperature of ¼ pound burger and serve burger to customer. When asked by Inspector what temperature registered on thermometer used, 152°F-153°F was reported. All ground beef shall be cooked to an internal temperature of 155°F for 15 seconds before serving. Note: Ground beef may be served at temperatures less than 155°F if specifically ordered by customer.

13- Food handler reports ice cream removed while cleaning ice cream machine each night is stored in walk-in refrigerator and placed back in machine the next morning. All ice cream removed from ice cream machine shall be discarded.

14- Food handler reports prep refrigerator cutting board used to prep cheese for hamburgers is cleaned with sanitizer. Properly wash/rinse/sanitize cutting board at utensil sink each night.

Note: If used for potentially hazardous foods, cutting board must be wash/rinsed/sanitized after every four hours.

29- Observed several unlabeled chemical spray containers. Label as to contents.

30- Observed boxes of french fries stored on floor in walk-in freezer. Store foods at least six inches off floor on approved shelving.

31- Clean beverage dispenser in lobby to remove accumulated residues.

45- Clean floor in hard to reach areas (under grill, under beverage syrup rack, storage racks, etc.) to remove grease/debris/dust.