

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

DBA/NAME Cheese Steak Shop		DATE 4-7-09
ADDRESS 995 Nord Ave, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2973
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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: 9-13-10						x			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated					
x			3. No discharge from eyes, nose, and mouth						x			14. Food contact surfaces: clean and sanitized					
x			4. Proper eating, tasting, drinking or tobacco use			x		x	APPROVED SOURCE & SPECIAL PROCEDURES								
x			5. Hands clean and properly washed; gloves used properly								x	15. Food obtained from approved source					
x			6. Adequate handwashing facilities supplied & accessible								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					
x			10. Proper cooking time & temperatures						x			20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
x			11. Proper reheating procedures for hot holding						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				OUT					
			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					
												40. Wiping cloths: properly used and stored					
GENERAL FOOD SAFETY REQUIREMENTS								PHYSICAL FACILITIES									
			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					
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																	
			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			x						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:

- 34- Water temperature in utensil sink compartments 90° F—change out water when temperature drops below 110° F.
- 41- Repair leaking utensil sink faucet.
- 4- No lid observed on employee drink glass—lid provided during inspection.
- 45- Refinish worn area of wall behind undercounter refrigerator—recommend installing FRP panel in this area.

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.

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R.E.H.S.

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