

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

DBA/NAME The Cheese Steak Shop		DATE 9-25-07	
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: 14 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				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				X			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized				
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):							
X			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES							
			PREVENTING CONTAMINATION BY HANDS				X			15. Food obtained from approved source				
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations				
			TIME AND TEMPERATURE RELATIONSHIPS						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES							
		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				CONSUMER ADVISORY							
X			10. Proper cooking time & temperatures					X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			11. Proper reheating procedures for hot holding			X	HIGHLY SUSCEPTIBLE POPULATIONS							
			WATER/HOT WATER				X			21. Hot and cold water available				
			LIQUID WASTE DISPOSAL				X			22. Sewage and wastewater properly disposed				
			VERMIN				X			23. No rodents, insects, birds, or animals				
						SUPERVISION	OUT							
24. Person in charge present and performs duties								39. Thermometers provided and accurate						
						PERSONAL CLEANLINESS			40. Wiping cloths: properly used and stored					
25. Personal cleanliness and hair restraints								PHYSICAL FACILITIES						
						GENERAL FOOD SAFETY REQUIREMENTS			41. Plumbing: Plumbing in good repair, proper backflow devices					
26. Approved thawing methods used, frozen food maintained frozen.								42. Garbage and refuse properly disposed; facilities maintained						
27. Food separated and protected								43. Toilet facilities: properly constructed, supplied, cleaned						
28. Fruits and vegetables washed as required.								44. Premises; personal/cleaning items; vermin-proofing						
29. Toxic substances properly identified, stored, used								PERMANENT FOOD FACILITIES						
						FOOD STORAGE/ DISPLAY/ SERVICE			45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					
30. Food properly stored; food storage containers identified								46. No unapproved private homes/ living or sleeping quarters						
31. Consumer self-service facilities properly constructed and maintained								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
32. Food properly labeled & honestly presented								47. Signs posted; last inspection report available						
						EQUIPMENT/ UTENSILS/ LINENS			48. Plan review required for new or remodel construction					
33. Nonfood contact surfaces clean and in good repair.								49. Permits Available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								50. Impoundment of unsanitary equipment or food						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								51. Permit Suspension						
36. Equipment, utensils and linens: Properly stored and used								52. Other						
37. Vending machines								NON-PERMANENT FOOD FACILITIES						
38. Adequate ventilation and lighting; designated areas, use								53. Mobile food facilities						
								54. Temporary food facilities						

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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