

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

DBA/NAME <i>Mr Pickles</i>	DATE <i>9-11-06</i>
ADDRESS <i>215 W 1st St, Chico</i>	RECHECK DATE :
OWNER/OPERATOR	SITE # <i>2979</i>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: <i>1 day</i>
INVENTORY TYPE <i>WF-23</i> SERVICE <i>01</i> TIME	CORRECT MINOR VIOLATIONS BY: <i>30 days</i>
APPLICABLE LAW: <i>California Uniform Retail Food Facilities Law</i>	PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		X	<p>1- check temperature of potentially hazardous foods at time of delivery, using probe thermometer</p> <p>3- prechill cans of tuna prior to making tuna salad - cans of tuna conserved on storage shelf</p> <p>1, 18 - air temperature 46°F in display refrigerator</p> <p>Packaged potato salad and macaroni salad stored in refrigerator. Adjust as needed</p> <p>15- clean and then sanitize cutting boards on prep refrigerators at least every 4 hours rather than just cleaning at the end of the day.</p> <p>Sanitize slicer base after cleaning rather than just cleaning. Use appropriate amount of sanitizer (3 1/2 oz to 1 gal water) - measure amount of sanitizer being added to sink compartment.</p> <p>24 - soiled cleaning rags observed on prep refrigerator - soak in sanitizer between uses</p> <p>29 - provide shelves/dunnage racks for storeroom - boxes of bagged chips stored on floor</p> <p>34 - no cover observed on overhead light in walk-in cooler</p> <p>38 - food handler signed up to take food safety test</p>
2	Cooking/Reheating			
3	Cooling		X	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize	X		
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	X		
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		X	
39	Signs			
40	Other			

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input checked="" type="checkbox"/>	7 County Center Dr Oroville, CA 95955 (530) 538-7281 FAX (530) 538-7785	<input type="checkbox"/>
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R.E.M.S.

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RECEIVED BY:

Wendy Langley

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