

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

<b>DBA/NAME</b> Bidwell Presbyterian Church		<b>DATE</b> 5-28-08
<b>ADDRESS</b> 208 W 1 <sup>st</sup> St, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2985
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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				
			Food Safety Certificate Exp Date <u>2/6/12</u>				x			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			14. Food contact surfaces: clean and sanitized				
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source				
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations				
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
x			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>							
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available				
x			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
							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						<b>x</b>	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
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							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
30. Food properly stored; food storage containers identified							x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						<b>x</b>
31. Consumer self-service facilities properly constructed and maintained							x	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>							47. Signs posted; last inspection report available							
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							x	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							x	51. Permit Suspension						
37. Vending machines							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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
		<b>RECEIVED BY:</b> mailed/ faxed
		Page 1 of 2

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 30- Provide washable, non-absorbent container for storage of salt/ pepper shakers rather than reusing absorbent cardboard box for such storage.
- 31- Provide sneeze guards over unpackaged, self-serve foods at salad bar/ buffet area (across the dining area from kitchen).
- 34- Obtain test papers for checking sanitizer level in rinse cycle of dishwasher. Note: Sanitizer level OK at time of inspection.
- 36- a) Replace hard to clean wood knife block with an easily cleanable NSF approved knife rack.  
b) Store customer self-serve utensils in containers with handles in the same direction so as to prevent handling food contact surfaces.
- 38- a) Replace missing cover on light in walk-in cooler.  
b) Submit copy of hood test balance sheet to this Dept.
- 40- Provide linen service for laundering cleaning rags rather than taking cleaning rags home to launder.
- 45- Some water observed on floor under ice machine.