

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

<b>DBA/NAME</b> Grilla Bites, Inc		<b>DATE</b> 6-29-07
<b>ADDRESS</b> 196 Cohasset Rd. #150, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Fred Marken		<b>SITE #</b> 2986
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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			<p><b>7-</b> Observed stack of boxed produce stored on floor of walk-in refrigerator.</p> <p><b>15-</b> Observed some dried food debris/residues in hard-to-reach areas of electric slicer, reportedly used for sandwich meats and cheeses.</p> <p><b>17-</b> No test strips available for checking sanitizer concentration of dishwasher, reportedly checked 1x week. Reported that test strips are ordered.</p> <p><b>18-</b> Continue to clean prep kitchen/cookline equipment in hard-to-reach areas (i.e. gap between stovetop and oven) to remove some food debris and residues.</p> <p>–Clean bottom of glass-door prep refrigerator at beverage counter to remove pooled liquid and repair.</p> <p><b>19-</b> Observed end of prep refrigerator cutting board to be melted/hard-to-clean. Repair or replace with heat-resistant cutting board.</p> <p>All major violations noted on 6-27-07 inspection report have been corrected at this time.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		X	
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		X	
18	Equipment		X	
19	Utensils		X	
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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 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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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<b>R.E.H.S.</b>
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Page 1 of 1