

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Chico Boy's & Girls Club- Teen Center		<b>DATE</b> 12-6-06
<b>ADDRESS</b> 628 Wall St, Chico 95928		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> attn: Joe		<b>SITE #</b> 2990
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 21 days
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 2 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>2, 11- Obtain a digital probe thermometer for checking temperature of thin foods/ small pieces of food (ie: hamburgers, etc) rather than current meat thermometer. Final temperatures of cooked foods reportedly not being checked—check temperatures using probe thermometer.</p> <p>7- Package of raw hamburger observed on shelf next to bag of shredded cheese.</p> <p>16- Dishwashing procedure is reportedly to wash then rinse utensils, containers, etc. Properly wash, rinse and then sanitize all dishes, utensils, etc. using an approved sanitizer, such as quaternary ammonia or bleach (ie: 1 ounce of bleach in 4 gallons of water). Air dry dishes on utensil sink drainboard rather than on countertop.</p> <p>19- Replace worn cutting board. Replacement shall be NSF approved commercial quality cutting board.</p> <p>20- Replace wood block knife with an NSF approved knife rack.</p> <p>Jennifer Taylor passed Serv Safe exam on 5-31-06.</p>
2	Cooking/Reheating		x	
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	x		
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink	x		
17	Dishwasher			
18	Equipment			
19	Utensils		x	
20	Utensil Storage		x	
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 type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>R.E.H.S.</b>
<b>RECEIVED BY:</b> Faxed 897-4614/ mailed 12-7-06
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