

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

<b>DBA/NAME Chico Boys &amp; Girls Club-Teen Center</b>		<b>DATE 6-23-09</b>
<b>ADDRESS 628 Wall St, Chico 95928</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR Joe Hejl</b>		<b>SITE # 2990</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>

See reverse side for the California Retail Food 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. FSC Exp. Date: 10-9-12						x			12. Proper procedures followed for returned and reservice of food				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized	x		x	
x			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>							
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source				
			5. Hands clean and properly washed; gloves used properly					x		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				
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																
x			7. Proper hot and cold holding temperatures							x		18. Compliance with variance, specialized process, & HACCP Plan				
		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							x		20. Licensed health care facilities/ public & private schools: prohibited foods not offered				
x			10. Proper cooking time & temperatures						<b>WATER &amp; WASTE WATER</b>							
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available			x	
												22. Sewage and wastewater properly disposed				
<b>VERMIN</b>																
									x			23. No rodents, insects, birds, or animals				
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								OUT								OUT
24. Person in charge present and performs duties								38. Adequate ventilation and lighting; designated areas, use								
25. Personal cleanliness and hair restraints								39. Thermometers provided and accurate								
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored								
<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								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
31. Consumer self-service facilities properly constructed and maintained								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								49. Permits Available								
35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity								x	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used								51. Permit Suspension								
37. Vending machines								52. Other								

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 5- Food handler observed wearing ring, fingernail polish while working (washing dishes).
- 14, 34- Some dishes observed being washed (but not sanitized) then placed on rack to dry. Bleach available and brought out for use to sanitize dishes during inspection. Recommend storing bleach in/ near utensil sink so as to be convenient for use. Obtain test papers for checking sanitizer level in sanitizing compartment of utensil sink.
- 21-Hot water 110° F at utensil sink at time of inspection. Monitor water temperature and adjust hot water heater as needed.
- 35- Repair/ replace damaged door frame on undercounter freezer so as to be smooth, easily cleanable and in good repair.

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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY: mailed/ faxed**

Page 1 of 1