

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

<b>DBA/NAME</b> Meehos		<b>DATE</b> 8/18/09	
<b>ADDRESS</b> 6808 Skyway, Paradise, CA 95969		<b>RECHECK DATE</b> 1+days	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3009	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately	
<b>INVENTORY TYPE</b> 16F-	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> immediately	

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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:							12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth							<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			
			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√				19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	√	√	√				<b>WATER &amp; WASTE WATER</b>			
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
<b>RE-INSEPCION FEES APPLY TO SUBSEQUENT INSPECTIONS</b>										<b>VERMIN</b>			
<b>MAJOR VIOLATION CHECK ONLY</b>										23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						OUT				38. Adequate ventilation and lighting; designated areas, use			OUT
24. Person in charge present and performs duties										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										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:** 7- Observed 1/2 cooked chicken breast (113°F) at top/poking out of container being hot held on steam table. All other chicken/sauce in container 145°F-155°F. When stirring hot held foods, ensure all pieces are turned so as to maintain at 135°F or above.

9- On arrival, observed pan of cooked rice (113°F edges-131°F middle) cooling at room temperature. Do not cool foods at room temperature. Properly cool foods in walk-in refrigerator so foods being cooled reach 70°F within 2 hours and 41°F within an additional 4 hours.

Note: Rice moved to walk-in refrigerator during inspection to complete cooling process.

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. √√√

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

**RECEIVED BY:**

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