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

DBA/NAME Meehos		**DATE** 9/4/09	
ADDRESS 6808 Skyway, Paradise, CA 95969		**RECHECK DATE**	
OWNER/OPERATOR		**SITE #**	
MAILING ADDRESS		**CORRECT MAJOR VIOLATIONS BY:**	
INVENTORY TYPE 16F- 23	**SERVICE** 03	**CORRECT MINOR VIOLATIONS BY:**	

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			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							**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							**APPROVED SOURCE & SPECIAL PROCEDURES**			
			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			
			TIME & TEMPERATURE RELATIONSHIPS							**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							**WATER & WASTE WATER**			
			10. Proper cooking time & temperatures							**21.** Hot and cold water available			
			11. Proper reheating procedures for hot holding							**22.** Sewage and wastewater properly disposed			
			MAJOR VIOLATION CHECK ONLY							**VERMIN**			
										23. No rodents, insects, birds, or animals			

	OUT		OUT
SUPERVISION /PERSONAL CLEANLINESS		**38.** Adequate ventilation and lighting; designated areas, use	
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	
GENERAL FOOD SAFETY REQUIREMENTS		**PHYSICAL FACILITIES**	
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	
FOOD STORAGE/ DISPLAY/ SERVICE		**PERMANENT FOOD FACILITIES**	
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		**SIGNS, MISC. REQUIREMENTS & ENFORCEMENT**	
EQUIPMENT/ UTENSILS/ LINENS		**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 all foods on steam table to be 145°F-158°F. Reported hot held foods stirred and temperature checked at 15 minute intervals to ensure 135°F and above. Violation corrected.

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: