

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

DBA/NAME Blondie's		DATE 3/07/08	
ADDRESS 6616 Clark Rd. #F Paradise		RECHECK DATE	
OWNER/OPERATOR Fax 534-9629		SITE # 3012	
MAILING ADDRESS 1527 Palermo Rd. Palermo, CA 95968		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 1 month	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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			√				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							Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
			4. Proper eating, tasting, drinking or tobacco use							FOOD FROM APPROVED SOURCES			
PREVENTING CONTAMINATION BY HANDS										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 AND TEMPERATURE RELATIONSHIPS										CONFORMANCE WITH APPROVED PROCEDURES			
√			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records							CONSUMER ADVISORY			
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures							HIGHLY SUSCEPTIBLE POPULATIONS			
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION						OUT				WATER/HOT WATER			
			24. Person in charge present and performs duties							21. Hot and cold water available Temp			
PERSONAL CLEANLINESS										LIQUID WASTE DISPOSAL			
			25. Personal cleanliness and hair restraints							22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS										VERMIN			
			26. Approved thawing methods used, frozen food maintained frozen.							23. No rodents, insects, birds, or animals			
			27. Food separated and protected							OUT			
			28. Fruits and vegetables washed as required.							39. Thermometers provided and accurate			√
			29. Toxic substances properly identified, stored, used							40. Wiping cloths: properly used and stored			
FOOD STORAGE/ DISPLAY/ SERVICE										PHYSICAL FACILITIES			
			30. Food properly stored; food storage containers identified							41. Plumbing: Plumbing in good repair, proper backflow devices			
			31. Consumer self-service facilities properly constructed and maintained							42. Garbage and refuse properly disposed; facilities maintained			
			32. Food properly labeled & honestly presented							43. Toilet facilities: properly constructed, supplied, cleaned			
EQUIPMENT/ UTENSILS/ LINENS										44. Premises; personal/cleaning items; vermin-proofing			
			33. Nonfood contact surfaces clean and in good repair.							PERMANENT FOOD FACILITIES			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				46. No unapproved private homes/ living or sleeping quarters			
			36. Equipment, utensils and linens: Properly stored and used							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			37. Vending machines							47. Signs posted; last inspection report available			
			38. Adequate ventilation and lighting; designated areas, use			√				48. Plan review required for new or remodel construction			
NON-PERMANENT FOOD FACILITIES										49. Permits Available			√
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			
										NON-PERMANENT FOOD FACILITIES			
										53. Mobile food facilities			
										54. Temporary food facilities			

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
www.buttecounty.net/publichealth/

R.E.H.S.

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DBA/NAME Blondie's	DATE 3/07/08
Food Safety Cert Name: No certificate available	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) No valid food safety certificate available. The evening shift cook is reportedly enrolled for March, 2008 food safety class.
- 6) Install soap and paper towel dispenser at utensil sink for washing hands when hand/prep sink is being used for food prep.
- 14) – Observed some dried food residues on slicer. Properly wash, rinse and sanitize after each use.
 - Observed dried food residues on prep refrigerator cutting board which is not properly sanitized **every four hours** as required.
- 35) Replace torn door seals on large prep refrigerator **within one month**.
- 38) Provide additional lighting for inside the walk-in cooler.
- 39) Thermometer was not readily available for checking cooking temperatures.
- 45) - Repair/replace cracked/damaged coving behind floor sink under utensil sink and below walk-in cooler door.
 - Continue to clean floors in hard to reach areas (i.e. under/behind equipment/shelving) to remove accumulation of grease, food debris, dirt and trash.
- 49) Annual permit to operate fees are currently overdue. Contact this Department to make payments.

NOTE:

- A newly installed hand sink and food prep sink shall be required if any violations relating to hand washing and/or washing of foods occur at any future inspection. An additional hand sink and prep sink will be required upon change of ownership or remodel.
- Floor repairs in the wait station will be accepted on a performance basis. Floor shall be replaced so as to be smooth, durable, easily cleanable and self coved upon change of ownership or remodel.