

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

DBA/NAME Paradise High School		DATE 11/21/08
ADDRESS 5911 Maxwell Dr. Paradise, CA		RECHECK DATE
OWNER/OPERATOR		SITE # 3048
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-32	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3 months

See reverse side for the 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				√			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 10/07/2011				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
√			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				√			19. Consumer advisory provided for raw or undercooked foods			
√			9. Proper cooling methods							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
√			10. Proper cooking time & temperatures				√			WATER & WASTE WATER			
√			11. Proper reheating procedures for hot holding							21. Hot and cold water available Temp			
LIQUID WASTE DISPOSAL													
							√			22. Sewage and wastewater properly disposed			
VERMIN													
							√			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						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						
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						
			27. Food separated and protected			√	41. Plumbing: Plumbing in good repair, proper backflow devices						
			28. Fruits and vegetables washed as required.				42. Garbage and refuse properly disposed; facilities maintained						
			29. Toxic substances properly identified, stored, used				43. Toilet facilities: properly constructed, supplied, cleaned						
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified				44. Premises; personal/cleaning items; vermin-proofing						
			31. Consumer self-service facilities properly constructed and maintained				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.				47. Signs posted; last inspection report available						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				48. Plan review required for new or remodel construction						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				49. Permits Available						
			36. Equipment, utensils and linens: Properly stored and used				50. Impoundment of unsanitary equipment or food						
			37. Vending machines				51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

27,45) Observed hot/cold holding and food preparation/dispensing outside of enclosed facility adjacent to open-air barbecue. Hot/cold holding and dispensing of food shall occur within the enclosed permitted facility.

NOTE: An open-air barbecue is permitted outside of the food facility only when the food is being prepared directly over the heat source (i.e. hot coals, gas flame or hot stones).

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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www.buttecounty.net/publichealth/

R.E.H.S.

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