

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

DBA/NAME Kentucky Fried Chicken		DATE 7/03/08	
ADDRESS 6361 Clark Rd. Paradise, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 3093	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 24	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 5/10/2011				√			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			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
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:

14) Wash water temperature was 85°F rather than 110°F as required.

33) Refinish/replace worn/damaged cabinet in front wait station.

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.

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