

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

DBA/NAME CAA Senior Program Kitchen		DATE 5/06/08
ADDRESS 877 Nunley Rd. Paradise, CA		RECHECK DATE
OWNER/OPERATOR		SITE # 3105
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: corrected during inspection
INVENTORY TYPE 16F - 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 2 weeks or as noted below

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 3/21/2010				√			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													
25. Personal cleanliness and hair restraints													
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.													
27. Food separated and protected													
28. Fruits and vegetables washed as required.													
29. Toxic substances properly identified, stored, used													
FOOD STORAGE/ DISPLAY/ SERVICE													
30. Food properly stored; food storage containers identified													
31. Consumer self-service facilities properly constructed and maintained													
32. Food properly labeled & honestly presented													
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.													
34. Warewashing facilities: Adequate, maintained, properly used, test strips available													
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity													
36. Equipment, utensils and linens: Properly stored and used													
37. Vending machines													
PHYSICAL FACILITIES													
41. Plumbing: Plumbing in good repair, proper backflow devices													
42. Garbage and refuse properly disposed; facilities maintained													
43. Toilet facilities: properly constructed, supplied, cleaned													
44. Premises; personal/cleaning items; vermin-proofing													
PERMANENT FOOD FACILITIES													
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean													
46. No unapproved private homes/ living or sleeping quarters													
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT													
47. Signs posted; last inspection report available													
48. Plan review required for new or remodel construction													
49. Permits Available													
50. Impoundment of unsanitary equipment or food													
51. Permit Suspension													
52. Other													

OBSERVATIONS AND CORRECTIVE ACTIONS:

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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME CAA Senior Program Kitchen	DATE 5/06/08
Food Safety Cert Name: Julianno Roberts	Exp. Date: 3/21/2010
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OBSERVATIONS AND CORRECTIVE ACTIONS

7) Observed cooked vegetables at 80-82°F in steam table, reportedly for 30 minutes. Vegetables were properly reheated for hot holding during inspection. Observed milk at 70°F inside prep refrigerator next to steam table. The prep refrigerator is reportedly broken and the milk was voluntarily discarded during inspection. Repair refrigerator so as to maintain 41°F or cooler. Do not store potentially hazardous foods in this unit until it is repaired.

33) Repair damaged utensil drawers at stainless steel prep tables.

35) Adjust bottom shelves in storage area so as to be at least 6 inches off the floor.

45) - Clean floors in hard to reach areas (i.e. under/behind equipment/shelving) to remove accumulation of dust, food debris and grease residues (especially behind stove).

- Observed the floor to be damaged in several areas. Replace floor throughout kitchen and storage areas so as to be smooth, easily cleanable, durable and self-coved **within 6 months.**