

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

DBA/NAME Chuck's Place		DATE 10/27/08
ADDRESS 14618 Skyway, Paradise, CA 95969		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3527
MAILING ADDRESS		CORRECT VIOLATIONS BY: temperature and vermin 24 hours
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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 reserve of food			
			Food Safety Certificate Exp Date 5/13/13				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
√			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								√		18. Compliance with variance, specialized process, reduced oxygen packaging, & 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				LIQUID WASTE DISPOSAL						
							√			22. Sewage and wastewater properly disposed			
										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:

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. <input type="checkbox"/>	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.
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler "clean" hands by wiping on towel hanging over apron strings at waist. Use hand sink to properly wash hands whenever hands require cleaning.
- 6- No paper towels at restroom hand sink. Provide. Paper towels at kitchen hand sink stacked on shelf over utensil sink. Place towels in sanitary dispenser.
- 7, 35- Observed assorted dairy products (45°F-46°F) at display doors of back walk-in refrigerator (air temperature 46°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 14- Observed meat debris on slicer not being actively used. Food handler reports not having time to clean after slicing deli meat before inspection. Properly clean slicer immediately after each use.
- 23, 44- Observed doors to establishment open on arrival, 20+ flies in food preparation area and several burned sticks of incense stuck between display refrigerator and cabinets. Owner reports burning incense in food prep area to get rid of flies. Discontinue use of incense to remove flies. Abate immediately—using approved chemicals/methods—and keep doors closed to prevent entrance of flies.
- 29- Observed spray container Raid Ant and Roach spray on shelf by utensil sink. Remove domestic insecticide from facility.
- 31- Observed accumulated residues on beverage dispenser. Clean. Reported cappuccino machine cleaned "when it looks like it needs it" and beverage dispenser nozzles cleaned once a week. Clean daily.
- 33- Observed shelf storing microwave to be separating from wall. Repair. Adjust cabinet doors in kitchen and customer self service area to open and close properly. Clean shelves, counters and inside cabinets in customer self service area and kitchen area to remove dust/residues.
- 35- Observed ice machine to be propped up with wood blocks and paint cans. Remove wood/paint cans and provide approved legs for ice machine to facilitate cleaning and prevent harborages. Clean inside ice machine to remove tan residues.
- 36- Observed customer self service spoons in kitchen area to be stored with handles down. Store handles up to prevent contamination of eating surfaces by customer hands. Clean container storing beverage cup lids at customer self service counter to remove dust/debris.
- 43- Observed toilet paper sitting on back of toilet and on top of sanitary dispenser in restroom. Place in sanitary dispenser.
- 44- Observed mop stored in bucket of dirty water. Store mop so as to dry completely between uses. Observed unsecured CO2 tank in back room. Secure to rigid structure.
- 45- Observed large gap between floor sink and vinyl flooring by utensil sink. Seal to prevent further damage to flooring.
- 52- Organize boxes, bottled beverages, miscellaneous items, etc. in back room to facilitate cleaning and prevent harborages.