

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

DBA/NAME Chuck's Place		DATE 2/5/08
ADDRESS 14618 Skyway, Magalia, CA 95954		RECHECK DATE 30+ days
OWNER/OPERATOR		SITE # 3527
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
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 reservice of food					
Food Safety Certificate Exp Date: None available							√			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.

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:

Page 1 of 2

DBA/NAME Chuck's Place	DATE 2/5/08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 6- No paper towels at deli area hand sink. Provide.
- 14- Food handler unaware of proper utensil cleaning and slicer cleaning procedure. Proper utensil/slicer cleaning procedure is 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water).
- 26- Observed assorted frozen meats (turkey, roast beef, etc.) defrosting on saturated towels in walk-in refrigerator. Remove towels. Thaw foods on non-absorbent, easily cleanable surfaces.
- 30- Observed olives stored in open can in prep refrigerator. Store foods in approved, easily cleanable containers with tight fitting lids.
- 33- Clean inside cabinets (deli and beverage station) to remove food residues and adjust/repair cabinet doors where needed to open and close properly. Observed unsealed wood on counter under hot holding unit. Seal to be easily cleanable and nonabsorbent. Observed missing screws and bracing arm to be pulling away from wall on shelf storing microwave/utensils. Properly re-secure shelf to wall. Observed water damaged wood on shelf to right of utensil sink. Repair.
- 35- Observed saturated towels/standing water in bottom of prep refrigerator. Remove towels and repair unit to maintain dry interior. Clean inside ice machine to remove pink/tan residues.
- 36- Observed spoons at customer self-service counter to be stored with eating surfaces up. Store utensils with handles up to prevent contamination of eating surfaces by customer hands. No tongs at jerky display stand across from battery display. Provide.
- 38- Observed missing light bulbs in fixtures over utensil sink. Replace.
- 44- Observed mop stored in bucket of water in janitorial room. Store mop so as to dry completely between uses. Secure all CO2 tanks by beverage syrup boxes to stationary fixture to prevent tipping.
- 45- Observed gap between vinyl flooring and floor sink in deli. Replace missing vinyl or seal gap to prevent further damage to flooring.