

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Burger King #5752		DATE 9/26/06
ADDRESS 1526 HWY 99, Gridley, CA 95948		RECHECK DATE
OWNER/OPERATOR		SITE # 4003
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			5- Manager reports removing leftover milkshake beverage from milkshake machine each night, then reusing it in the morning. Discontinue using leftover milkshake beverage and see attached notice. 11- Observed broken thermometer in under-counter freezer (air temperature 25°F); replace. 18- Observed loose door seal on refrigerator for chicken storage; repair. Observed accumulated residues on milkshake, icy and beverage dispensers; clean. Observed leak behind iced tea dispenser; repair. 20- Observed squeeze bottle lids stored in container soiled with food debris. 26- Observed leak in utensil sink drain line; repair. 31- Observed some eroded grout in between floor tiles near janitorial sink; repair. Clean floors in hard to reach areas (behind/under beverage dispenser cabinet, syrup boxes, CO2 tank etc.). Seal hole in lower wall at drive thru. 39- Handwashing signs not posted in restrooms.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs		x	
40	Other			

Note: Deborah Summers passed Serv Safe exam 4/20/06.

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 checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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