

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

DBA/NAME Gridley Ice Burgie		DATE 10-14-09	
ADDRESS 1575 Hwy 99, Gridley		RECHECK DATE	
OWNER/OPERATOR		SITE # 4018	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the California Retail Food 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		
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 7-12-10								x	12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated					
x			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized			x		
x			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES								
x			5. Hands clean and properly washed; gloves used properly						x			15. Food obtained from approved source					
			6. Adequate handwashing facilities supplied & accessible					x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed					
TIME & TEMPERATURE RELATIONSHIPS																	
x			7. Proper hot and cold holding temperatures								x	17. Compliance with Gulf Oyster Regulations					
		x	8. Time as a public health control: Proper procedures & records								x	18. Compliance with variance, specialized process, & HACCP Plan					
		x	9. Proper cooling methods								x	19. Consumer advisory provided for raw or undercooked foods					
			10. Proper cooking time & temperatures					x			x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
		x	11. Proper reheating procedures for hot holding						WATER & WASTE WATER								
									x			21. Hot and cold water available					
									x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									
24. Person in charge present and performs duties								38. Adequate ventilation and lighting; designated areas, use								OUT	
25. Personal cleanliness and hair restraints								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								x	
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								x	
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:

See second page.

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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Oroville, CA 95965
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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

6- Refill empty paper towel dispenser in restroom. Cloth towel available on top of towel dispenser.

10- Final temperature of cooked hamburgers reportedly checked frequently when not busy. Establish a reliable method of consistently cooking hamburgers to ensure that hamburgers are fully cooked unless ordered otherwise.

14- a) Wash, rinse and then sanitize long cutting board on prep refrigerator at least every 4 hours rather than reportedly washing and sanitizing at the end of the day.

b) Used cleaning rag observed on prep refrigerator (reportedly used to wipe down cutting board on prep refrigerator)—soak used cleaning rag in container of sanitizer in between uses.

27- Container of raw hamburgers observed on shelf above ready to eat foods in storage refrigerator—store raw meat on bottom shelf.

29- Containers of chemicals observed on shelf above utensil sink.

34- a) Dishwashing procedure reportedly: wash, rinse, sanitize, rinse dishes. Wash, rinse and then sanitize dishes (do not rinse after sanitizing) with an approved concentration of bleach/ water (1 ounce bleach in 4 gal. water). Note: No dishes being washed during inspection.

b) Replace missing sink drain plug.

35- a) Clean major equipment and shelves of food residues/ debris. Remove vinyl table cloths being used as shelf liners. Remove tape on counter near prep refrigerator.

b) Repair broken/ non-functioning undercounter freezer for French fries near fryer—bag of French fries observed stored on utensil sink drainboard—moved to storage freezer in back room during inspection.

c) Remove cloth towels observed in bottom of prep refrigerator.

d) Replace ripped door seals on storage refrigerator.

36- Milk shake rings/ forms observed in container of turbid bleach water. Either obtain additional rings so that milk shake ring can be used then placed in sink to be washed, with additional rings stored clean near milk shake machine; or provide a dipper well with running water for storage of in use milk shake rings.

38- Replace missing covers on overhead lights (above prep refrigerator).

44- Provide a hanger for air drying/ storage of mop in between uses.

45- a) Clean floors, under equipment and in hard to reach areas, of black staining, some residues, etc. Clean walls of grease build up (at cookline) and upper walls/ ceiling of some dust accumulation.

b) Replace broken floor tiles. Refinish worn/ hard to clean areas of walls and ceiling where needed.