

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

DBA/NAME Gridley Ice Burgie		DATE 1-8-08	
ADDRESS 1575 Hwy 99, Gridley		RECHECK DATE 1 day	
OWNER/OPERATOR		SITE # 4018	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 23	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
x			1. Demonstration of knowledge; food safety certification					x		12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date __7-12-10__							13. Food in good condition, safe and unadulterated			x
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			10. Proper cooking time & temperatures				WATER & WASTE WATER						
		x	11. Proper reheating procedures for hot holding							21. Hot and cold water available		x	x
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						x
27. Food separated and protected						x	PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						
29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						
32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
36. Equipment, utensils and linens: Properly stored and used						x	47. Signs posted; last inspection report available						
37. Vending machines							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:

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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www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid/ cover observed on employee's cup (on freezer in back prep area).
- 13- Clean and sanitize soft serve yogurt machine daily rather than 3 times per week.
- 14- Wash, rinse and then sanitize dishes (food containers, utensils) using an approved sanitizer (ie: 1 ounce bleach in 4 gals water) rather than just washing and rinsing dishes.
- 21- Hot water 104° - 101° F at utensil sink faucet at time of inspection. Plumber called during inspection and is currently en route for a service call. Provide minimum 120° F hot water at utensil sink faucet for dishwashing.
- 27- Temperature of potentially hazardous foods reportedly not being checked at time of delivery—use probe thermometer to check delivery temperatures.
- 35- a) Clean major equipment and shelves of food residues/ debris.
b) Remove cloth towel in bottom of prep refrigerator. Repair refrigerator condenser if leaking.
- 36- Store cutting boards up on a shelf (or other sanitary location)—2 cutting boards observed stored on floor leaning against freezer.
- 38- Replace missing covers on overhead lights (above prep refrigerator).
- 40- Soak used cleaning rags in container of sanitizer rather than leaving wet/ sanitized cleaning rags lying on countertops.
- 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 ceiling, in back storeroom.