

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

DBA/NAME McDonalds		DATE 7-3-08	
ADDRESS 1513 Hwy 99, Gridley 95948		RECHECK DATE	
OWNER/OPERATOR		SITE # 4022	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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 __7-7-11__				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized			
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			
x			4. Proper eating, tasting, drinking or tobacco use						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	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			x			x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	9. Proper cooling methods				WATER & WASTE WATER						
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available			
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							x			22. Sewage and wastewater properly disposed			
							VERMIN						
							x			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:

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 indicated 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: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

7, 35- Air temperature, surface temperature of foods in bottom door of 2-door upright refrigerator 45° F at time of inspection; air temperature/ food temperature in top of same refrigerator 40°- 41° F. Monitor refrigerator air temperature and adjust as needed, so as to maintain potentially hazardous foods at 41° F or less.

33, 35- Clean cabinet shelves (ie: at self-serve beverage dispensing counter) of sticky residues and some misc. debris. Clean beverage dispenser, at drive-thru of some sticky residues (ie: around nozzles).

35- Replace missing front cover on ice machine.

34, 40- No sanitizer detected in container of sanitizer for cleaning rags at front counter. No test papers available at time of inspection. Test papers are reportedly on order. Sanitizer container changed out during inspection.

36- Clothes washer observed in back storage area for laundering of cleaning rags. Cleaning rags reportedly air dried after being washed. Provide mechanical clothes dryer at facility.

39- Replace missing/ non-functioning thermometers in undercounter milk refrigerator (40° F) and in hamburger freezer.

41- Repair leaking faucets at utensil sink. Resecure loose wall support for sprayer faucet line at utensil sink.

45- a) Clean floors, under equipment and in other hard to reach areas, of food debris, residues, misc. debris.

b) Continue to regrout floor, where grout has eroded out in between floor tiles.

c) Replace loose/ bent floor panel in walk-in cooler.