

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

<b>DBA/NAME Biggs High School</b>		<b>DATE 3-9-09</b>
<b>ADDRESS 3046 2<sup>nd</sup> St, Biggs</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 4056</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 32</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>

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: 7-17-12						x			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
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						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source			
	x		5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>															
x			7. Proper hot and cold holding temperatures								x	18. Compliance with variance, specialized process, & 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						<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available			
									x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
									x			23. No rodents, insects, birds, or animals			
<b>OUT</b>								<b>OUT</b>							
<b>SUPERVISION /PERSONAL CLEANLINESS</b>															
24. Person in charge present and performs duties								38. Adequate ventilation and lighting; designated areas, use							
25. Personal cleanliness and hair restraints								39. Thermometers provided and accurate							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>															
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							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>															
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								<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>															
33. Nonfood contact surfaces clean and in good repair.								47. Signs posted; last inspection report available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								x	48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								49. Permits Available							
36. Equipment, utensils and linens: Properly stored and used								50. Impoundment of unsanitary equipment or food							
37. Vending machines								51. Permit Suspension							
								52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

34- No sanitizer detected in sanitizing cycle of dishwasher. Service person has been called to check/ adjust dishwasher. Utensils will reportedly be manually washed, rinsed and then sanitized in utensil sink on a temporary basis until dishwasher has been repaired. Bleach is available to use for sanitizing dishes at this time.

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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