

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

DBA/NAME Richvale Elementary School		DATE 5/21/09
ADDRESS School & Church St., Richvale		RECHECK DATE
OWNER/OPERATOR		SITE # 4058
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-32	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 <u>2/20/12</u>				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			
X			7. Proper hot and cold holding temperatures						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							21. Hot and cold water available			X
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							X			22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
						OUT	X			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
						OUT							
			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						
			FOOD STORAGE/ DISPLAY/ SERVICE			PERMANENT FOOD 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						
			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	X			50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used	X			51. Permit Suspension						
			37. Vending machines				52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2.

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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R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 21) Hot water was 115°F (after running for a long time) at the faucet of the utensil sink. Adjust hot water heater to provide minimum 120°F.
- 35) Replace the domestic refrigerator and domestic microwaves with NSF approved commercial units once inoperable.
- 36) Observed self-serve eating utensils stored at front counter with handles facing different directions. Store utensils with handles facing one direction to prevent contamination of eating surfaces by student hands. Paint/seal all bare wood inside the utensil storage drawers so as to be easily cleanable/non-absorbent.
- 44) Observed mops stored in a filled bucket in the janitorial room. Hang mops to air dry after use.

Notes: Food is delivered to this facility from Biggs School. No food employees present during inspection. Reported that dish washer is not used at this time. 3-compartment utensil sink available.