

## BUTTE COUNTY PUBLIC HEALTH FOOD VIOLATIONS

1. Maintain all potentially hazardous food (PHF) at or below 41°F or at or above 140°F. Check all refrigerators, hot holding units, and deliveries to verify that potentially hazardous foods are being maintained and delivered at proper temperature. Pre-chill potentially hazardous food prior to placing such foods in salad bars or other equipment designed only for keeping cold food cold. Prepare PHFs in small batches where possible. Shell eggs and salad bars (for up to 12 hours) may be kept at 45°F. (sec. 113995,113997, 114003)
2. Cook foods sufficiently prior to serving, to destroy harmful bacteria/viruses. Reheat foods rapidly to 165°F. on range, oven, or similar heating equipment prior to placing food in equipment designed for hot holding, where food must be maintained at 140°F or more. Check final internal temperature of cooked/reheated food with metal probe type thermometer. Customers may request certain foods to be cooked less. (sec. 113980, 113996, 113998)
3. Cool all potentially hazardous foods rapidly in small quantities or in shallow depths in thin walled, loosely spaced, uncovered containers in a refrigerator with the capacity to cool such quantities of hot foods. Cover foods after cooling. Other acceptable rapid chill methods may also be used. Pre-chill ingredients for foods which are stored/displayed cold; and cook foods in smaller batches whenever possible. (sec. 113980, 114002)
4. Provide acceptable HACCP plan for the indicated foods. Implement acceptable procedures to verify that the indicated food/equipment or HACCP plan is being adequately monitored. (sec. 113980, 114055, 114056)
5. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage; and shall be from an approved source. All shellfish shall be delivered with complete tags/labels and such tags shall be kept at least 90 days. Do not reuse unpackaged food that has been previously served. No food that has been prepared or stored in a private home shall be used, served or sold. (sec. 113980, 114003, 114015)
6. Frozen food shall be kept at a temperature that will keep the food in a frozen state. Thaw all potentially hazardous foods in refrigerator; under cold running water; or microwave oven (if food will be subsequently cooked). Frozen food that has thawed must be cooked or otherwise processed before it may be refrozen. (sec. 113995, 114085)
7. Store all foods in refrigerators in a sanitary manner. Keep cooked and ready-to-eat foods covered. Store raw meats below cooked and ready-to-eat foods. (sec. 114010)
8. Store foods in original, sealed container; or in non-absorbent, non-toxic, easily cleanable, food grade container, with tight fitting lid. Store all food (except in large water proof containers, or cans and bottles in original shipping containers) at least 6 in. off the floor on easily cleanable shelves. Label containers of bulk foods and ingredients as to contents. Label containers for transporting food (such as ice) as to specific use. (sec. 114010, 114080)
9. Provide a food shield that intercepts a direct line between customer's mouth and food displayed at salad bar/buffet. Self-serve, unpackaged processed foods (other than buffet facilities) shall be displayed/dispensed in washable container with tight fitting lids, handled utensil, and ingredient label. (sec. 114080)
10. Provide complete labels on all packaged foods indicating product name, ingredients (in descending order by weight), manufacturers name and address, weight and any other required information. (sec. 113980)
11. An accurate, easily readable, metal probe thermometer, suitable for measuring the temperature of those foods that need checked, shall be readily accessible. Routinely check accuracy of thermometers. Provide accurate, visible thermometer, in warmest location of all refrigerators. (sec. 113995)
12. Food handlers shall wash their hands with soap and warm water, and then dry their hands with paper towels (or hot air blowers) prior to any food preparation, handling of clean utensils or handling of unpackaged foods; and after using toilet, handling raw foods, smoking, eating, or at any other time that their hands may have become contaminated. (sec. 114020)
13. Employees shall use handled utensil or other sanitary methods for dispensing foods and (whenever possible) for preparing foods so as to avoid unnecessary handling. Food handlers shall wear gloves over cuts, rashes, bandages, artificial nails, large rings, uncleanable orthopedic support devices, or fingernails that are not clean and neatly trimmed. Disposable gloves shall be replaced as often as would be required for handwashing. Reusable preparation gloves shall be

properly soaked/washed, brushed/rinsed, and then sanitized after each use. (sec. 114020, 114090, 114010)

14. Food and utensil handlers shall confine long hair and wear clean aprons (over clean clothes) or uniforms. Employees shall not expectorate or use tobacco in any form in any food prep area, utensil washing area or food storage area. Employees shall store personal belongings in lockers or separate designated enclosure. (sec. 114020)

15. Slicer, cutting boards, knives, saw, and other food processing equipment shall be cleaned and sanitized after each use; or (if used continuously) in between processing different types of foods and every 4 hours. (sec. 113980, 114090)

16. For utensil washing provide a three compartment stainless steel sink with dual integral stainless steel drain boards. Sink compartments shall be large enough for the largest utensil. After pre-rinsing; wash, clear water rinse, and sanitize (in warm solution for time and concentration indicated on sanitizer label) all multi-use utensils, in that order, using all 3 compartments. (sec. 114060, 114090)

17. Check dishwasher daily and repair as needed to make sure that spray nozzles are unclogged, and that wash and rinse water temperatures meet minimum standards. For chemical sanitizing dishwashers, check level of sanitizer daily with appropriate test strips and adjust/repair to make sure that sanitizer levels meet minimum standards (see data plate). (sec. 114090)

18. Equipment shall be constructed so as to be easily cleanable, non-toxic, and durable, and shall be kept clean and in good repair. All new or replacement equipment shall be certified as having met an ANSI approved food sanitation standard (such as NSF) Most domestic equipment is not acceptable. (sec. 114065, 114090)

19. Utensils shall be of easily cleanable, durable, non-toxic materials and construction, and shall be kept clean and in good repair. (sec. 114090).

20. Utensils shall be stored in a sanitary manner in clean, easily cleanable, non-absorbent racks, drawers, or other suitable facilities. Serving scoops shall be stored in dipper well; clean and dry after each use; or other sanitary manner. (sec. 114090)

21. Food facility shall be maintained and constructed so as to prevent entrance and harborage of vermin. Exterior doors shall be tight fitting and self-closing. Openable windows shall be screened. (sec.114030)

22. Store chemicals or other injurious materials (tacks, razor blades, etc.) in separate, lower area or enclosure, away from prep areas, food, utensils, or food containers. Store chemicals in distinctive, labeled containers. All chemicals shall be used in accordance with the directions on the product label and so as not to contaminate food or food contact surfaces. (sec. 114025)

23. Damaged food or returned food items, and foods where the label has been removed shall be stored in separate, designated area. (sec.11480)

24. Cleaning rags shall be used only once and then laundered; or stored in a labeled container of clean, approved sanitizing solution between uses. Cleaning brushes and sponges shall be handled in a similar manner. (sec. 113980, 114060, 114160)

25. Provide adequate, protected, pressurized, potable supply of hot (minimum 120°F) and cold water. Water shall be from an approved source. Provide air gap or approved backflow prevention device where indicated. Provide hot and cold running water from a mixing faucet to each sink compartment (sec. 114090, 114095)

26. Plumbing and plumbing fixtures shall be fully operative and in good repair. All liquid waste shall be discharged into an approved, fully operative sewage system. All food service equipment with a liquid waste discharge shall drain to an approved indirect sewage connection. (sec.114100)

27. A separate hand sink shall be readily available in each restroom, and in or adjacent to each food preparation area. Warm water shall be readily available to hand sinks. Automatic shut-off devices (if used) shall leave warm water on for at least 10 seconds. Provide soap and paper towels (or hot air blowers) in sanitary dispensers at handwashing sinks (sec. 114020, 114115)

28. Adequate amount of restrooms shall be readily available and kept clean and in good repair. Toilet rooms shall not be

used for storage of food, equipment or misc. supplies. (sec. 114105)

29. Provide adequate amount of easily cleanable, non-absorbent, durable, corrosion resistant shelves that are clean, in good repair, and suitable for the intended use. Counter tops shall be clean, smooth and impervious. Cabinet/counter structures shall be clean and of easily cleanable, non-absorbent, tight construction (sec. 114080, 114090)

30. All food and beverages must be stored, displayed, sold, dispensed and prepared within the confines of a building (a food establishment) consisting of floors, walls, and overhead structure which meets the minimum standards of the CURFFL. Some exceptions may apply. (sec. 114145)

31. Provide smooth, washable, durable, non-absorbent, light colored walls, floor and ceilings that are clean and in good repair. Newly installed floors shall extend up the walls and cabinets at least 4 inches forming minimum 3/8 in. radius cove at the floor/wall and floor/cabinet junctures. (sec.114150, 114155)

32. Provide adequate mechanical ventilation (that meets applicable requirements of the UMC) over all cooking equipment and high temp. dishwashers. Adequate make-up air shall be provided. Provide adequate ventilation for restrooms (exhaust fan or screened window) (sec. 114140)

33. A separate commercial janitorial sink shall be readily accessible. (sec. 114165)

34. Provide adequate light. Lighting shall be clean, easily cleanable and have shatter proof shields in areas where food is prepared, open food is stored, and where utensils are washed. (sec. 114170)

35. Keep lids closed on outside trash bins or place trash in sealed plastic bags prior to placing in trash bins. Garbage area shall be kept clean and free of debris. (sec. 114035, 114040)

36. Submit application and fee to this Department for health "Permit to Operate". A food facility shall not be open without such permit. (sec. 113920)

37. Any construction, alteration, remodeling, or installation of new equipment shall be approved by local enforcement agency. Submit plans to this Department for new construction or remodel. (sec. 113730, 113915)

38. Provide documentation that at least one person, currently working at this food facility, has passed an approved food safety certification examination. Such person shall instruct other food handlers as to proper food safety procedures. (sec. 113716)

39. Post handwashing signs in restrooms. Post First Aid For Choking Poster. Post No Smoking sign in food prep areas. Post Inspection Available sign in conspicuous place. Post raw oyster warning sign if raw Gulf of Mexico oysters are served. (sec. 113946, 113980, 114021, 114180,)

40. Other