

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

DBA/NAME Sugar Pine Saloon and Grill		DATE 11/20/08	
ADDRESS 1215 Bald Rock Rd. Berry Creek, Ca 95916		RECHECK DATE	
OWNER/OPERATOR		SITE # 1136	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F – 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3 months	

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	
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 1/10/2011				√			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			14. Food contact surfaces: clean and sanitized				
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source				
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations				
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	√		√			√	19. Consumer advisory provided for raw or undercooked foods				
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
	√		9. Proper cooling methods				WATER & WASTE WATER							
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp				
			11. Proper reheating procedures for hot holding			√	LIQUID WASTE DISPOSAL							
						√				22. Sewage and wastewater properly disposed				
							VERMIN							
						√				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:

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.

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:

Page 1 of 2

DBA/NAME Sugar Pine Saloon and Grill	DATE 11/20/08
Food Safety Cert Name: Sharron Perry	Exp. Date: 1/10/2011
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7)** Observed partially cooked bacon at 68°F on counter top. Bacon was removed to refrigerator during inspection.
- 1, 35)** Previously cooked foods are being reheated in a domestic crock pot. Previously cooked foods shall be rapidly reheated to a minimum internal temperature of 165°F. Replace domestic crock pot once existing unit breaks.
- 26)** Observed sausage defrosting on countertop. Sausage was still frozen upon inspection. Frozen foods shall be defrosted in cold, running water or in the refrigerator.
- 33)** Clean shelves under rubber netting in bar by coffee to remove buildup of dust. Clean shelves in back storage area to remove dust, dirt and residues.
- 45)** - Clean floors in hard to reach areas (i.e. under/behind equipment/shelving) in the bar to remove accumulation of dust, dirt and trash. Clean floors in outside storage area to remove dust, dirt and residues.
- Replace damaged areas of floor in bar within 1 year.
 - Finish off unfinished floors and walls in kitchen within 3 months. Floors and walls shall be smooth, non-absorbent, durable and easily cleanable.

NOTE: This Department recommends defrosting freezers so that they will continue to function properly.