

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

DBA/NAME Pheasant Club		DATE 10-22-08	
ADDRESS 493 B St, Biggs		RECHECK DATE	
OWNER/OPERATOR		SITE # 1715	
MAILING ADDRESS PO Box 74, Richvale 95974		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	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 _____				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
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	7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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				WATER & WASTE WATER						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							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						
							40. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES						
			27. Food separated and protected				41. Plumbing: Plumbing in good repair, proper backflow devices						x
			28. Fruits and vegetables washed as required.				42. Garbage and refuse properly disposed; facilities maintained						
			29. Toxic substances properly identified, stored, used				43. Toilet facilities: properly constructed, supplied, cleaned						
							44. Premises; personal/cleaning items; vermin-proofing						x
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified				PERMANENT FOOD FACILITIES						
			31. Consumer self-service facilities properly constructed and maintained				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available	x			47. Signs posted; last inspection report available						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	x			48. Plan review required for new or remodel construction						
			36. Equipment, utensils and linens: Properly stored and used	x			49. Permits Available						
			37. Vending machines				50. Impoundment of unsanitary equipment or food						
						51. Permit Suspension							
						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 indicted violations by the next scheduled time, call this office prior to the inspection day.

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Oroville, CA 95965
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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

14, 34- Glasses/ dishes reportedly washed, rinsed, sanitized and then rinsed again—do not rinse glasses/ dishes after sanitizing. Obtain test papers to check sanitizer concentration in sanitizing compartment of bar sink.

35- a) Remove all domestic equipment (including refrigerator/ freezer, etc).

b) Finish repairing ice machine and replace front cover (front cover of ice machine reportedly removed for repair of machine). Clean inside of ice machine (in ice compartment) of some mold.

c) Replace ice bin, equipped with separate beverage line cold plate, with an ice bin which has an integral cold plate within the next 6 months.

36- Ice scoop stored on cloth towel on top of ice machine.

41- Repair leaking bar sink faucet and leak at bottom of sink compartment—plumber is reportedly obtaining parts to fix sink leak.

44- a) Remove homemade jars of salsa and pickled green beans—reportedly employees' personal food.

b) Remove all misc. items (various boxes of paperwork, misc. items, dutch ovens and misc. cooking equipment, various items in rafters in back storage area, etc) in storerooms, and bar so as to eliminate clutter and facilitate cleaning.

c) Remove storage freezer (for meat) in back storeroom—reportedly owner's personal food and freezer.

d) Seal up gaps around back (exterior) door in storeroom.

45- a) Clean floors, in hard to reach areas, of dust accumulation and misc. debris.

b) Repair damaged areas of walls and floor in large storeroom/ ice machine room so as to eliminate vermin harborage.

Note: Bartender reports that there is no cooking occurring at bar—condiments, etc. are for employee's personal food (ie: lunches).