

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

<b>DBA/NAME</b> The Outpost		<b>DATE</b> 7-18-08	
<b>ADDRESS</b> 7589 Humboldt rd., Butte Meadows		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 94	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

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 2010				X			13. Food in good condition, safe and unadulterated					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			14. Food contact surfaces: clean and sanitized					
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>								
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					
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures	X		X			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				<b>WATER</b>								
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available					
	X		11. Proper reheating procedures for hot holding	X			<b>LIQUID WASTE DISPOSAL</b>								
						X				22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
										23. No rodents, insects, birds, or animals			X		
						OUT							OUT		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							OUT	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored								
26. Approved thawing methods used, frozen food maintained frozen.							<b>PERMANENT FOOD FACILITIES</b>								
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices								
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained								
29. Toxic substances properly identified, stored, used							X	43. Toilet facilities: properly constructed, supplied, cleaned							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing							X	
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
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>							47. Signs posted; last inspection report available								
33. Nonfood contact surfaces clean and in good repair.							X	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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

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Page 1 of 2

<b>DBA/NAME</b> The Outpost	<b>DATE</b> 7-18-08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6-** No paper towels available in restroom. Provide pump-type hand soap dispenser for outdoor (BBQ) sink.
  - 7-** Temperature of 2-door kitchen refrigerator and outdoor (BBQ) refrigerator 44-45°F when checked using inspector's thermometer. Refrigerators adjusted during inspection so air temperature 41°F and below.
  - 23, 44-** Observed many live flies in kitchen and atop food contact surfaces. Doors to facility opened upon arrival and during inspection. Provide means to prevent fly entry (i.e. screen doors).
  - 29-** Label spray bottles as to contents. Remove Raid, approved for households only, from facility. Provide 'insect' sprays approved for use in food facilities.
  - 30-** Observed box and bag of potatoes stored directly on floor in back storage room.
  - 33-** Clean shelving storing oils to remove some residues. Clean utensil storage shelves to remove some debris.
  - 35-** Clean wall-mounted potato cutter to remove dried potato residues. Clean cookline equipment (between and in hard-to-reach areas) to remove some accumulations of blackened food debris and greasy residues. Observed microwave with damaged door. Clean inside beverage gun holders to remove some residues. Provide drain tube for beverage gun holder at bar (far right end).
  - 36-** Observed forks stored with tine up in (eating) utensil bin.
  - 38-** Provide protective light bulbs/covers for overhead lighting at hood and in back (dry food) storage room.
  - 45-** Clean floors in hard-to-reach areas in kitchen, back storage room and bar to remove some food and misc. debris/residues.
- Note:** Reported that inserts (of NSF approved material) will be provided to store beverage ice in ice bins (so as to separate beverage ice from ice in contact with bin ice/cooling plate).

Verified that outdoor BBQ area/equipment is operated in approved manner.  
Final cooking temperatures of potentially hazardous foods known and verified during inspection.