

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Eagles Hall		<b>DATE</b> 12-7-06
<b>ADDRESS</b> 1940 Mulberry, Chico 95928		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2050
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 2 days
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<b>Main Bar</b> 8- Replace soap/ chemical bucket used as an ice bucket. 11- Replace missing thermometer in storage freezer (5°F). 13- Ice scoops, in both ice machine and in ice bin at bar, observed lying on ice—store scoops with handle sticking up out of the ice. 16- Obtain test papers for checking sanitizer level in utensil sink. 18- Clean beverage gun holders of residues, etc. 31- Clean floor, in hard to reach areas, of dust accumulation and misc. debris. 34- Replace missing cover on light above ice machine, also missing end caps on other light above ice machine.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage	x		
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			<b>Kitchen</b> 8- Clean bulk food bin, around bags of flour, sugar, of accumulated food debris. 24- No label observed on bucket of sanitizer for cleaning rags. 31- Finish repairing/ patching ceiling in storeroom so as to be smooth, easily cleanable, non-absorbent and in good repair. Replace/ repair worn floor in storeroom so as to be easily cleanable and in good repair.
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			<b>Auxiliary Bar</b> 18- Clean bottom of beer cooler of water/ residues. 29- Seal/ reseal absorbent wood shelves in cabinets along back of bar. Resecure loose formica counter top along back bar counter.  Mary Graves passed Serv Safe exam on 5-10-05.
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>R.E.H.S.</b>
RECEIVED BY: Mailed 12-8-06
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