

## Food Program Official Inspection Report

<b>DBA/NAME</b> The Banshee		<b>DATE</b> 7-20-07	
<b>ADDRESS</b> 134 W. 2 <sup>nd</sup> St., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b> Mad Raven Inc.		<b>SITE #</b> 2062	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 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				
<b>Food Safety Cert Name:</b>							x			13. Food in good condition, safe and unadulterated				
<b>Exp. Date</b>										14. Food contact surfaces: clean and sanitized			x	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>														
x			2. Communicable disease; reporting, restrictions & exclusions				<b>Sanitizer Type:</b> x Chlorine <input type="checkbox"/> Quaternary <input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b> 50+ at bar dishwasher							
x			3. No discharge from eyes, nose, and mouth				<b>FOOD FROM APPROVED SOURCES</b>							
x			4. Proper eating, tasting, drinking or tobacco use				x			15. Food obtained from approved source				
<b>PREVENTING CONTAMINATION BY HANDS</b>									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>CONFORMANCE WITH APPROVED PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		x	7. Proper hot and cold holding temperatures				<b>CONSUMER ADVISORY</b>							
		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				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>							
x			10. Proper cooking time & temperatures					x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
		x	11. Proper reheating procedures for hot holding				<b>WATER/HOT WATER</b>							
						x			21. Hot and cold water available Temp 120°F+					
<b>LIQUID WASTE DISPOSAL</b>							x			22. Sewage and wastewater properly disposed				
<b>VERMIN</b>							x			23. No rodents, insects, birds, or animals				
						<b>OUT</b>								<b>OUT</b>
<b>SUPERVISION</b>														
24. Person in charge present and performs duties							39. Thermometers provided and accurate							
<b>PERSONAL CLEANLINESS</b>							40. Wiping cloths: properly used and stored							
25. Personal cleanliness and hair restraints							<b>PHYSICAL FACILITIES</b>							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							41. Plumbing: Plumbing in good repair, proper backflow devices							
26. Approved thawing methods used, frozen food maintained frozen							42. Garbage and refuse properly disposed; facilities maintained							
27. Food separated and protected							43. Toilet facilities: properly constructed, supplied, cleaned							
28. Fruits and vegetables washed as required							44. Premises; personal/cleaning items; vermin-proofing							
29. Toxic substances properly identified, stored, used							<b>PERMANENT FOOD FACILITIES</b>							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
30. Food properly stored; food storage containers identified							46. No unapproved private homes/ living or sleeping quarters							
31. Consumer self-service facilities properly constructed and maintained							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							48. Plan review required for new or remodel construction							
33. Nonfood contact surfaces clean and in good repair.							49. Permits Available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Permit Suspension							
36. Equipment, utensils and linens: Properly stored and used							52. Other							
37. Vending machines							<b>NON-PERMANENT FOOD FACILITIES</b>							
38. Adequate ventilation and lighting; designated areas, use							53. Mobile food facilities							
							54. Temporary food facilities							
Received by:							Specialist:							