

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

DBA/NAME Nick's Nightclub		DATE 12/19/08	
ADDRESS 1414 Park Ave. , Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2064	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 60 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		
			1. Demonstration of knowledge; food safety certification			X	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										14. Food contact surfaces: clean and sanitized	X	X	X		
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					
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
X			7. Proper hot and cold holding temperatures						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				WATER & WASTE WATER								
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available					
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
						X				22. Sewage and wastewater properly disposed					
							VERMIN								
						X				23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							X	
24. Person in charge present and performs duties							39. Thermometers provided and accurate							X	
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							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							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							X	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 next 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.

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 Nick's Nightclub	DATE 12/19/08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) No food safety certificate available. A person from this facility shall pass an approved food safety exam within the next 60 days.
Note: A food safety certificate would not be required if potentially hazardous foods were not handled in this facility (i.e. pizzas from Pizza Guys).
- 6) Refill the empty pump soap dispenser in the women's restroom (non-pump soap dispenser available).
- 14,34) Reported that utensils are washed, sanitized and then rinsed in that order in the utensil sink. The proper procedure for utensil washing is to wash, rinse, sanitize and then air dry. No sanitizer detected in the sanitizer compartment of the utensil sink. More sanitizer was added during inspection. No test strips available for checking sanitizer levels at the utensil sink – provide and check sanitizer levels daily.
- 35) Replace both beverage tubing and non-integral cold plate beverage cooling devices in the ice storage bins with cold plates that do not come into contact with the ice used for customer drinks within 6 months. Clean the beverage gun holder to remove brown residues.
- 36) Observed ice scoop stored atop dusty ice machine. Provide a clean, easily cleanable surface for storage of ice scoop. Clean then inside of the ice buckets to remove residues.
- 38) Replace the missing light cover over the ice machine.
- 39) No probe thermometer available for checking pizza hot holding temperatures- provide.
- 45) Clean the floors in the walk-in cooler to remove misc. residues and trash. Raise all shelves at least 6 inches off the floor in the walk-in cooler to facilitate cleaning of the floors. Repair the loose floor coving around the floor sink under the beer bottle storage ice bin.