

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

<b>DBA/NAME</b> Crush 201		<b>DATE</b> 11-18-09	
<b>ADDRESS</b> 201 Broadway, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2075	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the California Retail Food 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. FSC Exp. Date: 12-11-12						x			12. Proper procedures followed for returned and reservice of food					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																	
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated					
x			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized			x		
x			4. Proper eating, tasting, drinking or tobacco use					x	<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>								
x			5. Hands clean and properly washed; gloves used properly						x			15. Food obtained from approved source					
			6. Adequate handwashing facilities supplied & accessible					x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed					
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																	
x			7. Proper hot and cold holding temperatures								x	17. Compliance with Gulf Oyster Regulations					
		x	8. Time as a public health control: Proper procedures & records								x	18. Compliance with variance, specialized process, & HACCP Plan					
x			9. Proper cooling methods									19. Consumer advisory provided for raw or undercooked foods					
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						x			<b>WATER &amp; WASTE WATER</b>					
									x			21. Hot and cold water available					
									x			22. Sewage and wastewater properly disposed					
<b>VERMIN</b>																	
									x			23. No rodents, insects, birds, or animals					
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>									
24. Person in charge present and performs duties								38. Adequate ventilation and lighting; designated areas, use								<b>OUT</b>	
25. Personal cleanliness and hair restraints								39. Thermometers provided and accurate								<b>x</b>	
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored								<b>x</b>	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								<b>PHYSICAL FACILITIES</b>									
26. Approved thawing methods used, frozen food maintained frozen.								41. Plumbing: Plumbing in good repair, proper backflow devices								<b>x</b>	
27. Food separated and protected								42. Garbage and refuse properly disposed; facilities maintained								<b>x</b>	
28. Fruits and vegetables washed as required.								43. Toilet facilities: properly constructed, supplied, cleaned								<b>x</b>	
29. Toxic substances properly identified, stored, used								44. Premises; personal/cleaning items; vermin-proofing								<b>x</b>	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PERMANENT FOOD FACILITIES</b>									
30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								<b>x</b>	
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters								<b>x</b>	
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								<b>x</b>	
33. Nonfood contact surfaces clean and in good repair.								48. Plan review required for new or remodel construction								<b>x</b>	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								49. Permits Available								<b>x</b>	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								50. Impoundment of unsanitary equipment or food								<b>x</b>	
36. Equipment, utensils and linens: Properly stored and used								51. Permit Suspension								<b>x</b>	
37. Vending machines								52. Other								<b>x</b>	

**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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY: mailed/ faxed**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Kitchen

4- No lids observed on employees' drink glasses.

6- No paper towels available in dispenser at handsink.

Note: Paper towels available at handsink near walk-in cooler.

14- a) Some food debris observed on a couple of knives in knife rack.

b) Knives reportedly soak in container of sanitizer in between uses—properly wash, rinse and then sanitize knives then store (clean, dry knives) in between uses.

30- Opened bulk bag of sugar observed on shelf in storeroom.

34- Obtain test papers for checking sanitizer (bleach) concentration in rinse cycle of dishwasher; also in containers sanitizer (quaternary ammonia) for cleaning rags.

35- a) Remove tape on prep refrigerator at cookline—resecure loose door thresholds if needed.

b) Replace damaged door seal on glass door of walk-in cooler so as to be easily cleanable, durable and in good repair.

c) Remove utensil stuck in oven door—repair door as needed.

d) Clean inside, top of ice machine of some mold. Clean bottom of prep refrigerators and storage freezer of some food debris.

e) Remove cloth towel in prep refrigerator at cookline—repair leaking condenser, etc as needed.

38- Replace missing covers on overhead lights above storage freezer in open food storeroom.

39- Replace broken (built in) thermometer in left cookline prep refrigerator (38° F); also in salad prep refrigerator (38° F).

41- Repair leaking faucet at utensil sink.

45- a) Provide a cover/ trap door at ladder to attic space above open food storeroom.

b) Clean lower walls, in dishwashing area, of residues, mold, etc.

c) Regrout floor, in front of walk-in cooler, where grout has eroded out more than 1/8 inch in between floor tiles.

52, 36- Floor mats observed on utensil sink drainboard.

Note: Store shellfish tags (available) in chronological order.

Bar

6- Provide soap and paper towel dispensers at hand sink in bar.

14- Some dried residues observed on knife stored on shelf.

30- Provide label on ice bucket.

33- Clean shelves, under rubber netting (also in wait station) of dust accumulation, etc.

35- a) Clean beverage gun holders of residues, etc. Replace missing beverage gun holder drain lines.

b) Clean bottom of keg cooler of residues; clean bottom of glass refrigerators of some dust accumulation, etc.

c) Remove cloth towel in bottom of undercounter refrigerator in wait station.

45- Clean floor and lower walls (ie: below bar sink, etc) of residues and misc. debris.

52- Securely chain carbon dioxide canisters (also in kitchen) to a stationary object.

Storerooms (Basement)

35- Clean shelves in walk-in cooler of dust accumulation, etc.

45- Seal loose FRP panels to wall and replace broken trim strip in hallway near storeroom.