

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

DBA/NAME Crush 201		DATE 9-25-08	
ADDRESS 201 Broadway, Chico		RECHECK DATE	
OWNER/OPERATOR CGJ Enterprises		SITE # 2075	
MAILING ADDRESS 45 Jan Ct #160, Chico 95928		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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			
			Food Safety Certificate Exp Date __12-11-12__				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			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			
			4. Proper eating, tasting, drinking or tobacco use			x				16. Shell stock with completed tags, in good condition, properly stored/displayed			x
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			
			7. Proper hot and cold holding temperatures			x				19. Consumer advisory provided for raw or undercooked foods			x
		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						x
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						x	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						x	44. Premises; personal/cleaning items; vermin-proofing						x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
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							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 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/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No covers/ lids observed on employee's drink glasses (observed on shelves above prep refrigerators.
- 6- Trash can obstructing access to bar hand sink—trash can moved during inspection. No soap or paper towels in dispensers at bar handsink.
- 7, 35- Air temperature/ food temperatures in top of right prep refrigerator 47° F—adjust refrigerator as needed so as to maintain potentially hazardous foods at 41° F or less. Bags of cooked pasta stored in container above level of refrigerator.
- 14- a) Pairs of tongs stored in container of lemon water at cookline.
b) Some food debris/ residues observed on a few knives in knife rack. Used cleaning rag observed on table with/ on knife.
c) Clean slicer with hot, soapy water before sanitizing rather than reportedly just wiping slicer down with sanitizer.
- 16- Keep shellfish tags (for clams) at the facility (so that tags are available for inspection) for at least 90 days—shellfish tags are reportedly filed at an office away from the facility.
- 19- Provide notification (ie: printed on menu or verbal notification by servers) to customers that raw eggs are used as an ingredient in the Caesar salad dressing—no notification currently being provided.
- 27-a) Flats of raw eggs stored on shelf above raw produce in walk-in cooler.
b) Temperature of potentially hazardous foods reportedly not being checked at time of delivery.
- 29- Some spray bottles of chemicals observed hanging from prep sink drainboard.
- 30, 36- Opened bulk bags of bread crumbs stored on floor in storeroom. Provide handled scoops, rather than plastic cups, for dispensing bulk foods.
- 34- Obtain test papers for checking sanitizer level in rinse cycle of dishwasher. Check sanitizer level daily rather than reportedly checking once a week.
Note: Dishwasher sanitizer level OK at time of inspection.
- 35- Remove tape on prep refrigerator—resecure loose door frames if needed.
- 38- No covers on overhead lights in storeroom.
- 39- Replace broken thermometer in left prep refrigerator.
- 40- Used cleaning rags observed in various locations (on prep tables, etc).
- 44- a) Employee's personal items (ie: keys, wallets, glasses, cell phones) observed on shelf above prep refrigerators.
b) Organize storage in basement storeroom. Provide additional shelving if needed.
- 45- a) Provide a trap door/ cover at ladder in open food storeroom providing access to attic.
b) Remove cardboard on floor in dishwashing area/ kitchen entryway.