

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

DBA/NAME Buck's Crazy Horse Saloon		DATE 1-25-08	
ADDRESS 303 Main St., Chico		RECHECK DATE	
OWNER/OPERATOR B2HN, Inc.		SITE # 2077	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 15+ 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 3-3-12					X			13. Food in good condition, safe and unadulterated			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES					X			14. Food contact surfaces: clean and sanitized			
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				
X			6. Adequate handwashing facilities supplied & accessible							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				
	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			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate				
			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			X	
			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			X				44. Premises; personal/cleaning items; vermin-proofing			X	
			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.			X				48. Plan review required for new or remodel construction				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							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:

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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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 29-** Observed unlabeled chemical spray bottles.
- 33-** Observed damaged/worn (especially at edges/trim) counters/cabinets at food service area. Observed counters and cabinets at bars to have sticky residues.
- 35-** Clean cookline equipment in hard-to-reach areas to remove some food debris/residues. Clean (soda) beverage machine to remove sticky residues. –Observed pinkish-reddish colored residues and mold in beverage gun holders. Holders cleaned during inspection. Observed gun holders to not have drain lines. Provide. –Observed utensil sink for kitchen to be unsecured to wall. –Observed pooled liquid and misc. residues on floor of beer walk-in, especially left front corner. –Observed ice bin units with beverage cooling plates and tubes in contact with ice intended for customer consumption. Ice bins shall be replaced with approved units having integral cooling plates and tubes or provide approved ice bin (routed to drain into approved indirect sewage connection, i.e. floor sink) to store ice intended for customer consumption, within next 12-months.
- 36-** Observed beverage glasses/utensils stored atop towel at back bar.
- 41-** Observed leaky faucet for sink at end of (station 4) bar.
- 44-** Observed some soiled/unused equipment (i.e. nacho machine, food pans). Remove unused equipment/items to facilitate cleaning.
- 45-** Observed damaged floor at back bar/ice room. Properly repair floor within next 6-months, as noted on previous inspection report dated 5-11-07. –Clean walls and ceiling above cookline to remove some cobwebs and dusty residues. –Clean floors, mainly at bar areas, to remove residues and misc. debris. –Observed some damaged wall areas in/adjacent to kitchen area.