

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

DBA/NAME Buck's Crazy Horse Saloon	DATE 12-17-08
ADDRESS 303 Main St., Chico	RECHECK DATE 14 days
OWNER/OPERATOR	SITE # 2077
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

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: 2012					X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
	X		2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
	X		3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
	X		4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
	X		5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & 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				X			22. Sewage and wastewater properly disposed			
							X			VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS						PHYSICAL FACILITIES							
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
GENERAL FOOD SAFETY REQUIREMENTS						PERMANENT FOOD 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			
FOOD STORAGE/ DISPLAY/ SERVICE						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			30. Food properly stored; food storage containers identified			X				47. Signs posted; last inspection report available			
			31. Consumer self-service facilities properly constructed and maintained							48. Plan review required for new or remodel construction			
			32. Food properly labeled & honestly presented							49. Permits Available			
EQUIPMENT/ UTENSILS/ LINENS										50. Impoundment of unsanitary equipment or food			
			33. Nonfood contact surfaces clean and in good repair.			X				51. Permit Suspension			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				52. Other			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X							
			36. Equipment, utensils and linens: Properly stored and used			X							
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:

SEE PAGE 2

NOTE: Facility not in operation at time of inspection.

>No hot water available at time of inspection.

>Kitchen no longer in operation; no foods served.

>Rear bar, off 'ice room' not in use at this time.

Reinspection fees will be charged for all subsequent reinspection 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 Buck's Crazy Horse Saloon	DATE 12-17-08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Provide (pump) hand soap at bar (main and side) handsinks.
 - 14- Observed beverage glasses stacked while wet. Observed sticky and brownish-colored residues between some 'clean' beverage glasses at main bar.
 - 14, 36- Observed rubber mats, on which beverage glasses are stored, to be soiled with accumulations of sticky residues.
 - 29- Label spray bottles as to contents.
 - >Observed spray bottle of Bug Stop, for domestic use only, stored in cabinet at main bar. Provide commercial insecticide sprays approved for use in food facilities.
 - >Relocate numerous cans of paint, stored on floor of side bar, to designated chemical storage area.
 - 30- Observed misc. debris/residues atop cardboard beverage syrup boxes stored on rack in 'ice room'.
 - 33- Observed accumulated sticky (beverage) residues, some forming stalactite drips, along underside of main bar.
 - >Observed accumulated sticky residues and mold in gap of main bar above 3-compartment sink. Clean bar and seal gap.
 - >Clean inside main bar cabinet, near station #1 and where beer line conduits pass through, to remove misc. dried mold residues.
 - 34- Observed only dish wash soap and no sanitizer for 3-compartment sink at side bar.
 - 35- Clean base of blender, at main bar, to remove sticky residues.
 - >Clean all beer traps at main bar to remove accumulated stagnant beer residues. Clean rubber mats stored within traps.
 - >Observed ice bin without integral cooling plate at station #4 of main bar.
 - >Clean bottom of slide-top beer cooler, near station #1, to remove accumulated brownish-colored algal residues and pooled water. Clean slide-top beer cooler, near station #4, to remove some pooled rusty water.
 - >Observed rubber-covered conduits, for pass through of beer lines in cabinet of main bar near station #1, to be soiled with mold and whitish-colored algal residues. Observed murky water, from dripping conduit, in food pan stored on bottom shelf of cabinet.
 - >Clean beverage glass racks, affixed to ceiling, to remove dusty residues.
 - >Clean around base of beverage gun holders to remove sticky residues. Provide drain lines for beverage gun holders.
 - >Clean unused kitchen equipment (i.e. conveyor toaster, fryers, grill) to remove food debris and grease.
 - >Clean around and between inner panel of ice machine to remove some mold.
 - Note:** Observed install of make-shift 'portable bar' upon entrance to facility.
 - 36- Observed ice scoop stored directly atop ice machine.
 - 41- Remove rubber gloves attached to drain pipes draining to floor sinks at main and side bars.
 - >Route all drain lines to properly drain into floor sinks.
 - >Clean floor sinks in 'ice room', at side bar, under 3-compartment sink and adjacent to station #1 at main bar to remove mold and misc. debris.
 - >Repair dripping faucet and drainpipe at main bar station #4 handsink.
 - 45- Clean floors in hard-to-reach areas (under 3-compartment sink at main bar, at side bar, in corners) to remove misc. debris and trash.
 - >Clean floor in walk-in cooler, under racks, to remove accumulated misc. residues and trash.
 - >Replace areas of eroded grout for tiled floor at main bar, especially floor-cove base tile junctions.
 - >Repair damaged floor and wall in corner of hallway at entrance to 'rear kitchen'.
 - >Floor in 'ice room' greatly damaged (sheet vinyl cove peeled from wall junction, bubbled areas, gouged areas) and creating cleaning issues. Observed many areas of pooled water and floor soiled with accumulated mold/algal residues. Observed that disrepair of floor is contributing to wall/structural damage of facility. As noted on previous inspection reports, 'ice room' floor shall be properly replaced.
- Note: Agreement for floor replacement, between Permit holder and this Department, shall be arranged within next 5-days.