

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

<b>DBA/NAME</b> Buck's Crazy Horse Saloon	<b>DATE</b> 1-28-09
<b>ADDRESS</b> 303 Main St., Chico	<b>RECHECK DATE</b> 7 days
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2077
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 03
	<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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 2012							12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures					X		21. Hot and cold water available			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										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			
<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			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			
<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			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				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										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:**


**NOTE:** Facility not in operation at time of reinspection.


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. **XX**

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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

**14, 36-** Observed rubber mats, on which beverage glasses are stored, to be soiled with some sticky residues; rims of glasses sticky with residues.

**29-** Label spray bottles as to contents.

**33-** Observed dried mold in gap of main bar above 3-compartment sink. Clean and seal gap.

**35-** Continue to clean all beer traps, and rubber mats stored within, at main bar to remove stagnant beer and algal residues.

>Clean 'shelf' inside slide-top beer cooler, near station #4, to remove some pooled murky/rusty water.

>Continue to clean beverage glass racks, affixed to ceiling, to remove dusty residues.

>Clean unused kitchen equipment (i.e. conveyor toaster) to remove food debris and grease. Organize/remove 'unused' equipment to facilitate cleaning.

>Clean basins of ice tubs at 'remote bar', for storing bottled beverages, to remove algal residues.

>Provide drain lines for all beverage gun holders.

>Observed ice bin without integral cooling plate at station #4 of main bar.

**41-** Remove rubber gloves attached to drain pipes draining to floor sinks at main and side bars.

>Continue to clean floor sink in 'ice room to remove mold.

>Repair dripping faucet and drainpipe at main bar station #4 handsink.

**45-** Continue to clean floors in hard-to-reach areas (under 3-compartment sink at main bar, in corners) to remove misc. debris 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 areas of pooled water and floor soiled with accumulated mold/algal residues (under ice machine). 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.

**As per our conversation during last reinspection, this facility is awaiting contact from floor bidder; bidder reportedly to contact facility week of February 9, 2009. To avoid further reinspection fees, information regarding floor repair (i.e. type, starting date of work) shall be provided to this Department by 2-13-09.**

Note: Reinspection fee box has been checked, and fees will again be charged for noted (underlined) violations still in need of correction.