

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Buck's Crazy Horse Saloon		<b>DATE</b> 5-11-07
<b>ADDRESS</b> 303 Main St., Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> B2HN, Inc.		<b>SITE #</b> 2077
<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> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		x	<p><b>1, 18-</b> Observed raw chopped beef 58°F, reportedly for short period of time, stored in pan atop ice bed at cookline. Larger ice bed to store/submerge pan of beef provided and <i>temporary</i> time-only for cold-holding raw beef put into place during inspection. Repair inoperable prep refrigerator(s) at cookline or provide approved tabletop cold-holding unit.</p> <p><b>13-</b> No handled scoops/utensils for dispensing ice from bins at cookline or bar. Scoop for ice bin at cookline provided during inspection.</p> <p><b>18-</b> Remove unapproved/domestic Presto fryer stored on cookline shelf. –Observed missing drain line, bucket collecting water from condenser and pooled water/wet wiping rags on bottom of 2-door refrigerator. Observed damaged/broken door handle to refrigerator. Properly repair refrigerator to drain and close/seal. –Remove inoperable/unused equipment from facility to facilitate cleaning. –Clean and sanitize (rubber) beverage gun holders, especially at back bar) to remove mold/drink residues. Clean beverage guns to remove sticky residues. –Clean outside of drink blenders to remove accumulated drink residues.</p> <p>ServSafe passed 3-13-07</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/>	<input type="checkbox"/>
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<b>R.E.H.S.</b>
RECEIVED BY: faxed 5-14-07
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