

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

<b>DBA/NAME</b> 5 <sup>th</sup> Street Steakhouse		<b>DATE</b> 5-30-08	
<b>ADDRESS</b> 345 W. 5 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b> Cold Pop LLC		<b>SITE #</b> 2084	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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 2009				X			13. Food in good condition, safe and unadulterated			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				X			14. Food contact surfaces: clean and sanitized			
X			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>			
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		X		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							<b>SPECIAL PROCEDURES</b>			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						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							<b>WATER</b>			
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>			
							X			22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
							X			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			X
			<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			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			
			<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			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:**

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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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4-** Observed uncovered food handler's beverage cup stored on side of prep (salad) prep refrigerator. Beverage cup moved to prep table shelf (and away from food/food contact surfaces) during inspection.
- 27-** Observed 'prepped' plate of (cooked) meat and cheese stored directly atop uncovered food containers inside prep refrigerator. Plate relocated during inspection.
- 29-** Observed bug light mounted to wall directly above electric slicer/cooking equipment in prep kitchen. Relocate light so as to be at least 3-feet away from exposed food/cooking equipment.
- 33-** Repair (bread) cabinet shelves of peeling laminate and to facilitate cleaning.
- 34-** Bar dishwasher low on sanitizer (<50ppm). Repair service call placed during inspection. Note: Dishwasher not yet used for day's operation.
- 35-** Clean sides of ovens in prep kitchen to remove some food debris. Clean outside of food processor and hard-to-reach areas of electric slicer to remove some food residues. –Clean inside beverage gun holders (at bar) to remove some mildew.
- 36-** Observed non-handled bowl being used as scoop for calamari in prep refrigerator drawer. –Observed knife stored between prep refrigerators. Knife relocated to magnetic rack during inspection. –Provide handled utensil(s) for beverage condiments at bar.
- 40-** Sanitizer (quaternary ammonium) low (<200ppm) in wiping rag bucket at prep sink when checked using inspector's test strips.
- 41-** Observed wiping rag tied around dishwasher sprayer faucet assembly.
- 45-** Observed some missing floor/cove-base tiles.