

**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> 11-20-09
<b>ADDRESS</b> 345 W. 5 <sup>th</sup> Street, Chico	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2084
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days

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:			X		X		12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							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	X
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly	X		X		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			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									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				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures	X	X	X	X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
						OUT	X			23. No rodents, insects, birds, or animals			
													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			X
			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							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			
			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.							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							50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension			
			37. Vending machines							52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See page 2

Necessary violations corrected during inspection, no reinspection to follow at this time.

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

**RECEIVED BY:** faxed

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1-** Food safety certificate expired. At least one person currently employed at this facility shall take and pass an approved food safety exam within the next 60 days.
- Note:** Food employees knowledgeable of food safety as related to duties (i.e. correct cooling procedures, correct reheating procedures, correct time/temperature cooking temperatures).
- 5-** Observed food employee change tasks to cut bread loaves without washing hands prior. Reported that food employees generally use hand sanitizer prior to doing such tasks (as cutting bread). Discussed handwashing and sanitizer use during inspection.
- 6-** Provide dispenser for paper towels at bar. Dispenser shall be conveniently located to handsink(s).
- 10, 39-** Observed grilled prawns put for service at 118-132°F internal temperature using inspector's thermocouple. Food employee used dial thermometer to check internal temperature of prawns, but probe of thermometer not inserted to 'dimple' point for accurate read. Dial thermometers 40°F when checked in ice water for calibration. Digital probe thermometer, accurate at tip, provided during inspection. Prawns returned to grill until 145°F internal cooking temperature was reached and checked using digital thermometer. Obtain additional digital probe thermometers and use to check internal cooking temperatures of foods, especially thin/small foods.
- 14-** Observed a tray, soiled with food residues and storing 'clean' utensils, on 'clean' utensil sink drainboard (intended for storage of clean/sanitized utensils) also soiled with food debris.
- 14, 41-** Observed accumulations of beverage and brownish-colored residues inside nozzles of beverage guns and residues in beverage gun holders. Ensure gun nozzles and holders are removed and properly clean/sanitized daily. Provide drain tubes for beverage gun holders.
- 27-** Observed plastic squeeze bottle of sauce stored inside food pan of (and in contact with) cooked pasta in top portion of prep refrigerator. Bottle removed from pasta during inspection.
- >**Observed bottle of wine stored within ice, intended for consumers' beverages, in ice bin at bar. Bottle removed from ice during inspection.
- 40-** Observed damp wiping rags under cutting boards. Provide non-absorbent, easily cleanable material (i.e. rubber netting, cutting board slip-resistant liners) for use under cutting boards.
- 41-** Observed drainpipe at water-fill station not set to properly drain into floor sink and instead pooling water onto floor. Clean floor sink to remove mildew.