

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

DBA/NAME Joe's Bar		DATE 6-25-09	
ADDRESS 749 W 5th St, Chico		RECHECK DATE 30 days	
OWNER/OPERATOR		SITE # 2088	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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	
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:				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				
x			6. Adequate handwashing facilities supplied & accessible						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						xx	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				
							VERMIN							
							x			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting: designated areas, use							x
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							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							
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							44. Premises; personal/cleaning items; vermin-proofing							x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							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:

See second page.

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/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 33- Reseal worn wood cabinet shelves and drawers so as to be smooth, easily cleanable and non-absorbent. Reseal worn, absorbent underside of bar countertop (employee side) so as to be smooth, easily cleanable and non-absorbent.
- 34- Obtain test papers for checking sanitizer level in sanitizing compartment of bar sink—no test papers available at time of inspection.
- 35- a) Clean beverage gun holders of some residues, etc. Replace missing beverage gun holder drain line (at end of bar).
b) Replace ice bins, equipped with separate beverage line cold plates, with ice bins which have integral cold plates.
c) Some rust observed on shelves in glass-door refrigerator. Replace damaged door seal on glass-door refrigerator.
d) Clean inside, top of ice machine of some mold. Replace missing cover on ice machine. Replace damaged door on ice machine.
e) Replace damaged/ separating doors of keg cooler.
- 36- Clean out/ organize utensil drawer—separate tools and misc. items from utensils.
- 38- Replace missing cover on overhead light in ice machine room also on light above ice bin.
- 39- Replace missing thermometer in glass-door refrigerator.
- 44- a) Organize storage—employee's personal items, some misc. items stored with food in ice machine room.
Back exterior door propped open during inspection.
- 45- a) Replace missing/ damaged floor tiles and eroded grout in bar and near back door. Provide an easily cleanable, self-coved floor in ice machine room (current floor is exposed aggregate concrete).
b) Repair wall (to right of ice machine) where wall has been cut up/ removed exposing pipes, wires, etc. Seal up holes in ceiling in ice machine room.
c) Clean lower walls, in bar, of residues, etc. Clean floors, in hard to reach areas, of misc. debris and residues.
d) Relocate keg cooler, currently in back patio area, into building.

Note: Submit plans to this Dept. prior to remodel/ new construction.