

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

<b>DBA/NAME</b> Joe's Bar		<b>DATE</b> 10-23-08	
<b>ADDRESS</b> 749 W 5 <sup>th</sup> St, Chico 95928		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2088	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 23	<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 _____				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
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	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			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						OUT							OUT
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
<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							44. Premises; personal/cleaning items; vermin-proofing						x
<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:**

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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

4- No lid observed on employee's drink glass.

14, 34- Sanitizer concentration (in sanitizing compartment of bar sink) low at time of inspection—additional sanitizing tablets added during inspection. Obtain test papers for checking sanitizer level in sanitizing compartment of bar sink.

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.

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 within the next 6 months.

c) Some rust observed on shelves in 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.

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.

41- Repair leaking faucet at bar sink.

44- Exterior doors observed propped open.

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) Replace missing cover to attic crawl space in ice machine room. 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.

e) Seal new, unfinished wood door in men's restroom so as to be non-absorbent and easily cleanable.