

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Joe's Bar		DATE 6-5-06
ADDRESS 749 W. 5 th St, Chico 95928		RECHECK DATE
OWNER/OPERATOR Edward Burns		SITE # 2088
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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>1, 11, 18- No thermometer observed in keg cooler (outside)—temperature of orange juice 55°F at time of inspection. Repair refrigerator as needed so as to maintain 41°F.</p> <p>11- Replace broken thermometer in glass display refrigerator in bar (34°F). Find/replace probe thermometer—not available at time of inspection.</p> <p>18- Remove dust coated air filter duct taped to ice machine. Provide air filter designed for ice machine. Clean inside, top of ice machine of mold.</p> <p>18, 26- Clean beverage gun holders of mold, residues. Obtain brush for cleaning of beverage gun holder. Replace missing beverage gun holder drainline.</p> <p>29- Repair/ seal absorbent wood underside of bar countertop (on employee side of counter) so as to be smooth, easily cleanable, non-absorbent and in good repair. Refinish/ seal unfinished/ worn wood shelves and drawers along back wall in bar.</p> <p>30- Relocate keg cooler, currently in back patio area, into building.</p> <p>31- a) Provide an easily cleanable, self-coved floor in ice machine room (current floor is exposed aggregate concrete).</p> <p style="padding-left: 20px;">b) Replace missing floor tiles and cove base tiles in bar and at back door. Regrout floor, where grout has eroded out inbetween floor tiles.</p> <p style="padding-left: 20px;">c) 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.</p> <p>31, 8- Raise bottom shelves (in storeroom) at least 6 inches up off of floor so as to facilitate cleaning.</p> <p>34- No covers on lights above ice bins, bar sink (up under bar counter) or on light above ice machine.</p> <p>38- At least one person working at this facility shall have passed an approved food safety certification exam. Fax copy of current food safety certificate to this Dept.</p> <p>Note: Buffet food(s) served on Fridays.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
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		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
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.

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