

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

DBA/NAME LaSalle's	DATE 11-20-08
ADDRESS 229 Broadway, Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2101
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 10-30 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			
			6. Adequate handwashing facilities supplied & accessible			X			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						X	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						
						OUT	X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS													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						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES						
			27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices			X
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			
FOOD STORAGE/ DISPLAY/ SERVICE										44. Premises; personal/cleaning items; vermin-proofing			X
			30. Food properly stored; food storage containers identified				PERMANENT FOOD FACILITIES						
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			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:

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Reinspection fees will be charged for all subsequent reinspection 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/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-** Provide soap and paper towel dispensers for all handsinks.
- 14-** Clean all beverage gun holders to remove mold. Observed bottle spouts, stored in plastic cup at 'pool room' bar to be sticky. Observed glasses stacked before fully air-drying.
- 33-** Clean wooden shelf below beverage syrup rack and around CO2 tanks to remove dust and misc. debris. Clean wood (2x4's) along underside of 'main bar' to remove accumulated dust.
- 34-** Generally clean 'pool room' utensil sink to remove some sticky and misc. residues.
- 35-** Replace damaged/cracked ice buckets. Clean inside of ice machines (walls and plastic separation panel) to remove some mold. Clean along outside of (large) ice maker at ice bin/maker junction to remove mold/algal residues. Repair eroded, and soiled, seal around beer draintrap at 'patio bar'. Observed a few plastic glasses to be chipped around top rim, stored at 'pool room' bar. Generally clean stainless steel table and cocktail unit at 'pool room' bar to remove dust and misc. sticky-type residues. Observed beer draintrap to be supported by wiping rags at 'main bar'.
- 36-** Remove duct tape affixed to handle of ice scoop to facilitate cleaning.
- 38-** Provide shatterproof light bulbs/covers for overhead lighting in hallway (directly above ice bucket storage), ice machine room and 'patio bar'.
- 41-** Reroute drainage tube for beer draintrap (of 'patio bar') so as to properly drain into approved indirect sewage connection, and not to drain onto ground.
- 44-** Clean bottom of exposed brick area (where conduits come up and shovel/broom storage at end of 'main bar') to remove accumulated dust and misc. debris. Clean pipes (where beverage lines come up through wooden shelf under syrup rack) to remove accumulated dust. Clean seal and basin of janitorial sink to remove mold. Clean stainless steel chemical rack (affixed to wall adjacent to ice machines) to remove mold. Chain all CO2 tanks to rigid structure.
- 45-** Seal gaps around conduits for beer lines inside walk-in. Observed worn, damaged and exposed sheetrock on walls in hallway and ice machine room. Observed some mold on ceiling above ice machine. Clean floors in back room (especially under ice machines and around CO2 tanks) to remove accumulated misc. residues/debris. Observed missing tile on floor and holes in walls of 'patio bar'.