

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME La Salles		DATE 6-8-07
ADDRESS 229 Broadway, Chico		RECHECK DATE 7 days
OWNER/OPERATOR N. Adam/K. Riley/M. Wear		SITE # 2101
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7-30 days
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			<p>16- Properly sanitize "clean" utensils (glasses) by submersing utensils and maintaining full-contact time with sanitizer solution (quaternary ammonium) for 60+ seconds and allowing to air dry. –Observed loose utensil sinks at patio and poolroom bars.</p> <p>18- Observed beverage gun holders (all bar areas) soiled with sticky residues, chewing gum and having wet napkins stuffed in bottom. No drain lines at beverage gun holders. –Clean inside of upright refrigerators (at ends of main bar) to remove pooled liquid, residues and odors. –Observed drip trays at beer taps (main bar) to be supported by bare wood blocks. –Observed walk-in door to not properly close/latch. Observed floor mats in walk-in to be soiled with sticky residues and accumulated misc. trash (keg/bottle caps, papers). Observed outsides of beer lines (in walk-in) to be soiled by 'whitish' residues, insides of beer lines soiled with some 'blackish' residues and tape affixed to lines leading through ceiling/walls to be soiled with mold. Observed fan and ceiling soiled with dusty residues. –Observed accumulated mold on walls inside ice machine(s). –Observed beer tap (Blonde Ale at back bar) to be leaking/dripping and drip tray soiled with pooled beer. Observed plastic grate for drip tray broken and soiled.</p> <p>19- Observed many 'clean' shot glasses to be hazy and soiled with beverage/sticky residues. –Observed broken ice bucket. –Observed some sticky residues and surface rust on 'clean' bottle pourer spouts.</p> <p>20- Observed disposable cups stored atop wiping rags on counter (main bar). –Observed 'clean' glasses stored in pooled beer in drip tray at patio bar.</p> <p>22- Observed some unlabeled chemical spray bottles.</p> <p>24- Observed wiping rags stored atop bar/counters. Provide labeled sanitizer buckets.</p> <p>26- Observed leak in water line under utensil sink (main bar). –Observed loose/leaking faucet assemblies at utensil sinks (main/poolroom bars). –Clean floor sinks to remove trash and mold. –Observed leak at drain line of water heater.</p> <p>27- No pump soap or paper towel dispensers at hand sinks.</p> <p>29- Replace rusted shelving in upright refrigerators (at ends of main bar) and in walk-in. –Observed worn/rough wooden counters and storage shelves/cabinets (main, poolroom and patio bars). Clean counters/shelves to remove sticky residues. –Refinish worn wooden platform/shelf storing CO2 tanks and beverage syrup box racks. –Clean shelves in liquor storage area to remove accumulated dust.</p> <p>30- Observed back door open.</p> <p>31- Raise drainpipe so as to be off floor (main bar) to facilitate cleaning. –Observed many areas with damaged/missing floor tiles and eroded grout. –Observed misc. debris and damaged/missing bricks at floor/wall area in hall (where pipes run through wall). –Observed holes/unfinished sheetrock in ceiling areas above walk-in/hall. Observed molded/damaged ceiling areas above ice machine. –Observed holes in walls at stairwell, at HVAC unit, in ice room and in patio bar area. –Clean floor areas in ice room and at all bars (especially in hard-to-reach areas) to remove accumulated trash/debris and moldy/'blackish' residues.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils		x	
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink		x	
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
39	Signs		x	
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.

<input checked="" type="checkbox"/> <p style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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#	Violations	Major	Minor	
1	Hot/Cold Holding			33- Observed janitorial sink obstructed by cooler and some trash. 34- No shatterproof light covers/bulbs for overhead lighting in hallway, at patio bar or downstairs food storage. 38- No current food safety certificate available. 39- Observed Permit to Operate posted in office area rather than in a conspicuous area. <u>**Refrigerators, ice machines, utensils and floors throughout facility shall be properly cleaned and ready for reinspection within the next 7 days.</u>
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