

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

DBA/NAME Madison Bear Garden		DATE 11-12-08
ADDRESS 316 W 2nd St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2105
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 <u>6-29-09</u>				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						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				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures	x		x			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			
			10. Proper cooking time & temperatures			x	WATER & WASTE WATER						
x			11. Proper reheating procedures for hot holding							21. Hot and cold water available			x
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						x
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						x
27. Food separated and protected							PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						x
29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained						
30. Food properly stored; food storage containers identified						x	43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						x
32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.						x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
36. Equipment, utensils and linens: Properly stored and used						x	47. Signs posted; last inspection report available						
37. Vending machines							48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							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/

R.E.H.S.

RECEIVED BY: mailed/ faxed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONSKitchen

- 7- Sautéed onions (115° - 135° F) in container at end of grill—reheated during inspection. Use probe thermometer to check temperatures of hot held foods (like onions, nacho cheese sauce, chili, etc) at least every 2 hours to make sure hot foods are held at 135° F or hotter.
- 10- Final temperatures of cooked foods reportedly not always routinely checked (ie: hamburgers). Use digital probe thermometers (available during inspection) for routinely checking final temperatures of cooked foods.
- 14- Base, blade of slicer (parts not washed in dishwasher) reportedly wiped down with sanitizer after use—clean slicer parts with hot, soapy water before sanitizing.
- 21- Hot water 104° F at utensil sink faucet—hot water heater adjusted during inspection—hot water reached 114° F during inspection. Continue to monitor hot water temperature and adjust as needed so as to provide 120° F (minimum) hot water at utensil sink faucet.
- 34- Obtain test papers for checking chlorine sanitizer level in rinse cycle of dishwasher (also in sanitizing compartments of bar sinks). Check sanitizer levels daily using test papers. Sanitizer level OK in dishwasher rinse cycle, also in sanitizing compartment of bar sink at main bar at time of inspection. Note: Test papers available for checking quaternary ammonia sanitizer (for cleaning rags). Use test papers to check sanitizer level in cleaning rag containers frequently.
- 35- a) Remove tin foil liners on lower shelves of prep tables—replace rusted shelves where needed.
b) Adjust/ repair hard to open utensil drawer in end prep table.
- 36- Some used trays stacked on floor near walk-in cooler—do not stack trays in this area.
- 39- Replace missing thermometer in 2-door prep refrigerator (35° F).
- 40- Some used cleaning rags observed on counters at walk-in cooler end of kitchen. Sanitizer container (for cleaning rags) at other end of kitchen—recommend providing sanitizer containers at each end of kitchen so as to be easily accessible.
- 44- Employees' coats, hat, back pack, skate board observed on and near containers of food on shelf unit near walk-in cooler. Designate a separate storage area for employees' personal items.
- 45- a) Clean walls and floor, in hard to reach areas, of some residues, etc.
b) Repair worn area of ceiling (near dishwasher); repair worn/ damaged areas of walls (ie: near right side of utensil sink).
c) Refinish worn floor (paint chipped/ peeled away) so as to be smooth, easily cleanable, durable and in good repair.

Main Bar

- 30- Unlabeled ice buckets observed stacked on platform at back bar—buckets removed during inspection to be labeled and cleaned.
- 33- a) Clean shelves, equipment under rubber netting of sticky residues, etc. Clean rubber netting of residues.
b) Replace deteriorated base of cabinet along back wall at end of bar (far side from entrance) so that cabinet is smooth, easily cleanable, durable, non-absorbent, has tight fitting construction and is in good repair.
c) Reseal bottom and walls of beverage box storage cabinet so as to be smooth, easily cleanable, non-absorbent and in good repair.
- 35- a) Some residues/ mold observed in beverage gun holders in all 3 bar areas—holders removed and cleaned during inspection.
b) Defrost/ clean glass freezers in main bar and micro bar.
- 36- Some wet glasses observed stacked on bar sink drainboard, some pitchers stored on back shelves while still wet—completely air dry glasses and pitchers on utensil sink drainboard before stacking or putting away.
- 39- Provide thermometer in back bar refrigerator (creamer stored in this refrigerator)—38° F at time of inspection.
- 40- Used cleaning rag observed on bar counter—provide container of sanitizer for storage of cleaning rags in between uses.
- 45- a) Clean floor, in hard to reach areas (ie: under bar sink), of some water and misc. debris.
b) Replace worn/ broken floor tiles and eroded grout, where grout has eroded out more than 1/8 inch in between floor tiles.

Micro Bar

- 33- Clean back bar cabinets, counter and shelves of sticky residues, etc. Reseal worn wood shelves, trim, cabinets, etc where needed in micro bar and in upstairs bar.
- 45- a) Replace missing/ broken cove base tiles. RegROUT floor where grout has eroded out in between floor tiles.
b) Refinish worn/ hard to clean area of concrete platform at back bar (near glass freezer) so as to be smooth, easily cleanable and in good repair.

Auxiliary Storerooms & Keg Walk-in Coolers

- 35- Clean freezers of some food debris.
- 39- Replace missing thermometer in 2-door freezer.
- 41- Replace missing condenser drain line in main keg walk-in cooler.
- 45- Patch/ repair damaged area of back wall in main keg walk-in cooler. Clean floors in walk-in coolers of standing water. Replace damaged floor tiles and regROUT floor in ice machine room.

Upstairs/ Boiler Bar

- 33- Seal unfinished wood interior of beverage box storage cabinet so as to be smooth, easily cleanable, non-absorbent and in good repair.
- 41- Repair leaking water line/ drain line below ice bin at far end of bar.
- 45- Patch removed area of wall at far end of bar (near ice bin).

Ice Machine Room (Upstairs)

- 35- Clean inside, top of ice machines of some mold.
- 44- Remove unused/ misc. items and equipment so as to eliminate clutter and facilitate cleaning.