

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

DBA/NAME Madison Bear Garden		DATE 9-18-07	
ADDRESS 316 W 2 nd St, Chico		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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			x
			3. No discharge from eyes, nose, and mouth				Sanitizer Type: x Chlorine x Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 50 ppm Chlorine						
			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS				15. Food obtained from approved source						
x			5. Hands clean and properly washed; gloves used properly				16. Shell stock with completed tags, in good condition, properly stored/displayed						
			6. Adequate handwashing facilities supplied & accessible				17. Compliance with Gulf Oyster Regulations						
			TIME AND TEMPERATURE RELATIONSHIPS				CONFORMANCE WITH APPROVED PROCEDURES						
x			7. Proper hot and cold holding temperatures				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan						
			8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY						
			9. Proper cooling methods				19. Consumer advisory provided for raw or undercooked foods						
x			10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS						
			11. Proper reheating procedures for hot holding				20. Licensed health care facilities/ public & private schools; prohibited foods not offered						
			WATER/HOT WATER				21. Hot and cold water available						
			LIQUID WASTE DISPOSAL				22. Sewage and wastewater properly disposed						
			VERMIN				23. No rodents, insects, birds, or animals						
						SUPERVISION	OUT						
24. Person in charge present and performs duties						39. Thermometers provided and accurate						OUT	
25. Person in charge present and performs duties						40. Wiping cloths: properly used and stored						x	
			PERSONAL CLEANLINESS				PHYSICAL FACILITIES						
25. Personal cleanliness and hair restraints						41. Plumbing: Plumbing in good repair, proper backflow devices						x	
			GENERAL FOOD SAFETY REQUIREMENTS				42. Garbage and refuse properly disposed; facilities maintained						
26. Approved thawing methods used, frozen food maintained frozen.						43. Toilet facilities: properly constructed, supplied, cleaned							
27. Food separated and protected						44. Premises; personal/cleaning items; vermin-proofing							
28. Fruits and vegetables washed as required.						PERMANENT FOOD FACILITIES							
29. Toxic substances properly identified, stored, used						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
			FOOD STORAGE/ DISPLAY/ SERVICE				46. No unapproved private homes/ living or sleeping quarters						
30. Food properly stored; food storage containers identified						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
31. Consumer self-service facilities properly constructed and maintained						47. Signs posted; last inspection report available							
32. Food properly labeled & honestly presented						48. Plan review required for new or remodel construction							
			EQUIPMENT/ UTENSILS/ LINENS				49. Permits Available						
33. Nonfood contact surfaces clean and in good repair.						x	50. Impoundment of unsanitary equipment or food						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	52. Other						
36. Equipment, utensils and linens: Properly stored and used						x	NON-PERMANENT FOOD FACILITIES						
37. Vending machines							53. Mobile food facilities						
38. Adequate ventilation and lighting; designated areas, use							54. Temporary food facilities						

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
www.buttecounty.net/publichealth/

R.E.H.S.
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