

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Red Tavern		DATE 5-8-07
ADDRESS 1250 Esplanade, Chico		RECHECK DATE
OWNER/OPERATOR Craig Thomas/Maria Venturino		SITE # 2109
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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		x	<p>1- Observed anchovies in oil 50°F and hard-boiled eggs 50°F stored in top portion of salad prep refrigerator. Observed cooked/cooled prawns 49°F stored in top portion 'pizza' prep refrigerator. Observed pesto/oil mixture 50-61°F stored in top portion cookline prep refrigerator. All foods were reportedly held at improper cold-holding temperatures for short time period and foods relocated to bottom portion of prep refrigerators during inspection.</p> <p>8- Observed some refrigerated foods and dry/dessert foods stored with cloth napkins lining foods pans or draped atop foods.</p> <p>18- Observed salad prep refrigerator to be 49°F internally. Refrigerator adjusted during inspection. –Observed domestic rice cooker in use. –Observed covers for cookline prep refrigerator stored directly on floor and leaning against wall behind dessert rack.</p> <p>20- Observed 'clean' utensils stored in storage drawers (on prep table shelf) and in tub on utensil storage rack to be soiled with dried food debris. Observed 'clean' pot stored on prep table shelf to be soiled with dried food debris.</p> <p>22- Observed a couple unlabeled chemical spray bottles.</p> <p>27- No hand soap available in men's restroom.</p> <p>31- Observed some areas of tile floor where grout has eroded.</p> <p>32- Observed tabletop fryer to be stored on counter and not under hood.</p> <p>34- Observed overhead lighting in dish room and above ice machine to not have shatterproof covers/bulbs.</p> <p>Note: Tags stating harvest location for shellfish provided and OK.</p> <p>No major violations to report/observed at this time.</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			
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		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation		x	
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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.

<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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RECEIVED BY: faxed 5-9-07
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