

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

<b>DBA/NAME Oasis Bar &amp; Grill</b>		<b>DATE 8-18-08</b>	
<b>ADDRESS 1007 W 1<sup>st</sup> St, Chico 95928</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2126</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 1 day</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</b>	

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 _____				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
x			7. Proper hot and cold holding temperatures						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	<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						OUT							OUT
			24. Person in charge present and performs duties				<b>PHYSICAL FACILITIES</b>						
			25. Personal cleanliness and hair restraints			x	<b>PERMANENT FOOD FACILITIES</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			27. Food separated and protected			x	<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
			28. Fruits and vegetables washed as required.				<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
			29. Toxic substances properly identified, stored, used				<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified				<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
			31. Consumer self-service facilities properly constructed and maintained				<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
			32. Food properly labeled & honestly presented				<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.			x	<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x	<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
			36. Equipment, utensils and linens: Properly stored and used			x	<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
			37. Vending machines				<b>REQUIREMENTS &amp; ENFORCEMENT</b>						
							<b>REQUIREMENTS &amp; ENFORCEMENT</b>						

**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 indicated 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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY: mailed**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- Food safety certificate not available at time of inspection—fax copy of certificate to this Dept.
- 6, 5- No paper towels available at handsink in kitchen—provided during inspection. No hot water at left handsink in women's restroom.
- 10- Food handler observed cooking then serving hamburgers without checking final temperature of cooked hamburgers. Obtain a digital probe thermometer for checking final temperature of thin foods (like hamburgers).
- 14- a) Obtain brush for cleaning inside of "test tube" glasses.  
b) Clean (hot, soapy water) and then sanitize cutting board (on prep refrigerator) at least every 4 hours rather than sanitizing between uses and washing then sanitizing cutting board once a week.  
c) Clean (hot, soapy water) base of slicer before sanitizing.  
d) Clean beverage gun holder of mold/ residues.
- 14, 40- a) Food handler observed wiping "in use" spatula/ turner with cloth towel, then storing spatula/ turner on same cloth towel. Do not wipe or store utensils on absorbent cloth towels.  
b) Used cleaning rag observed on cutting board on prep refrigerator—soak used cleaning rags in container of sanitizer in between uses (empty sanitizer containers observed near utensil sink).
- 25- Food handler observed working in kitchen not wearing apron.
- 27- Package of raw bacon observed on shelf above box of produce in storage refrigerator.
- 33- Clean shelves, under rubber netting, of some dust accumulation and sticky residue.
- 34- a) Use test papers (available) to check sanitizer concentration in sanitizer compartment of bar sink.  
b) Obtain test papers for checking chlorine sanitizer—chlorine/ water used as sanitizer in kitchen utensil sink.
- 35- a) Repair leaking keg tap as needed.  
b) Replace ripped door seals on storage refrigerator.  
c) Replace damaged, taped door panel on left storage refrigerator.  
d) Clean inside, top of ice machine of some mold.  
e) Replace cracked, taped glass doors of walk-in cooler.  
f) Replace ice bin (at bar), equipped with separate beverage line cold plate, with an ice bin which has an integral cold plate within the next 6 months.
- 36- Replace turner/ spatula with duct-taped handle.
- 39- Replace missing thermometers in storage freezers.
- 44- Front door propped open at beginning of inspection. Provide a door seal on back door so as to eliminate gap. Employee's purse observed on shelf near boxes of food.
- 45- a) Clean walls and ceiling, in kitchen prep areas, of grease build up, residues, etc. Clean floors, under major equipment, of some residues/ grease.  
b) Repair/ refinish absorbent lower walls in prep area; replace worn area of wall on left side of kitchen utensil sink. Repair damaged lower area of wall and missing cove base tiles on right side of back door. Provide cove base tiles in kitchen/ prep area (ie: behind prep refrigerator and prep tables).