

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Oasis Bar and Grill		<b>DATE</b> 3/7/07
<b>ADDRESS</b> 1007 W First Street, Chico, CA 95926		<b>RECHECK DATE</b> 1+ day
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2126
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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>2- Observed food handler serve four hamburgers without checking final internal cooking temperatures. Use available digital probe thermometer to check final internal cooking temperatures of all potentially hazardous foods.</p> <p>11- No thermometer in prep refrigerator. Provide.</p> <p>12- Observed food handler making salad wipe hands on soiled wiping rag sitting on prep refrigerator cutting board and return to making salad. Properly wash hands at hand sink whenever hands require cleansing.</p> <p>15- a) Observed food handler making sandwiches wipe knife on soiled wiping rag sitting on prep refrigerator in between cutting sandwiches.</p> <p style="padding-left: 20px;">b) Owner reports prep refrigerator cutting board cleaned at utensil sink once a month and wiped with rags as needed in between. Properly clean prep refrigerator cutting board at utensil sink after every four hours of continuous use.</p> <p style="padding-left: 20px;">c) Observed food debris/residue on slicer not being actively used.</p> <p style="padding-left: 20px;">d) Owner reports slicer cleaned with soap and water, rinsed, and sprayed with vinegar. Use approved sanitizer (i.e.: bleach and water) to sanitizer slicer.</p> <p>16- No detectable sanitizer in third compartment of bar utensil sink. Owner reports sanitizer was added to water. Obtain sanitizer testing strips to ensure sanitizer is 50 parts per million for all utensil washing.</p> <p>18- Observed duct tape on damaged freezer door. Remove and repair. Clean ice machine to remove black residues and beverage gun holder to remove pink residues.</p> <p>20- Observed ice scoop stored in ice machine with handle buried in ice.</p> <p>24- Observed soiled wiping rags on prep refrigerator cutting board. No sanitizer bucket available. Provide labeled bucket of approved sanitizer and store wiping rags in sanitizing solution between uses.</p> <p>27- Observed hand sink being blocked by container holding soiled wiping rags. Relocate container and keep hand sink fully assessable for employee hand washing.</p> <p>29- Observed aluminum foil lining shelf by grill. Remove. Clean shelves/netting storing glasses/liquor in bar to remove dust/sticky residues. Repaint shelves in bar where needed to be smooth, easily cleanable and nonabsorbent.</p> <p>30- Observed front door to facility propped open with bucket upon arrival. Keep door closed or provide screened door to prevent the entrance of flies.</p> <p>31- Clean floors in hard to reach areas (under utensil sinks, storage shelves, etc.) to remove dust/debris/residues, etc. Observed holes in wall and missing cove base tile by back door. Repair. Observed peeling paint and swollen, water damaged wood on walls and ceiling of in walk-in refrigerator. Repair.</p> <p>Notes: Stacy Schaefer passed Serv Safe examination 2/4/03. Floor tiles shall be placed in "office" area of bar if area used to serve customers.</p>
2	Cooking/Reheating	x		
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		x	
12	Handwashing	x		
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize	x		
16	Utensil Sink	x		
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	x		
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
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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<b>R.E.H.S.</b>
<b>RECEIVED BY: Signed 3/7/07</b>
<b>Page 1 of 1</b>