

# 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> 3/13/07
<b>ADDRESS</b> 1007 W First Street, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2126
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 03	<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>18- Observed duct tape on damaged freezer door. Remove and repair. Clean ice machine to remove black residues.</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			
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			
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			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
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"/>	<input type="checkbox"/>
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785

<b>R.E.H.S.</b>
RECEIVED BY: Signed 3/13/07
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