

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

DBA/NAME AMF Orchard Lanes		DATE 2-18-09	
ADDRESS 2397 Esplanade, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2129	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 25	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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. FSC Exp. Date: 2-20-13						x			12. Proper procedures followed for returned and reservice of food							
EMPLOYEE HEALTH & HYGIENIC PRACTICES																			
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated							
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES										
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source							
			5. Hands clean and properly washed; gloves used properly					x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed							
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations							
TIME & TEMPERATURE RELATIONSHIPS																			
x			7. Proper hot and cold holding temperatures								x	18. Compliance with variance, specialized process, & 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							
x			10. Proper cooking time & temperatures						WATER & WASTE WATER										
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available							
									x			22. Sewage and wastewater properly disposed							
VERMIN																			
									x			23. No rodents, insects, birds, or animals							
SUPERVISION /PERSONAL CLEANLINESS								OUT										OUT	
24. Person in charge present and performs duties																			
25. Personal cleanliness and hair restraints																			
GENERAL FOOD SAFETY REQUIREMENTS																			
26. Approved thawing methods used, frozen food maintained frozen.																			
27. Food separated and protected																			
28. Fruits and vegetables washed as required.																			
29. Toxic substances properly identified, stored, used																			
FOOD STORAGE/ DISPLAY/ SERVICE																			
30. Food properly stored; food storage containers identified																			
31. Consumer self-service facilities properly constructed and maintained																			
32. Food properly labeled & honestly presented																			
EQUIPMENT/ UTENSILS/ LINENS																			
33. Nonfood contact surfaces clean and in good repair.																			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available																			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity																			
36. Equipment, utensils and linens: Properly stored and used																			
37. Vending machines																			
PHYSICAL FACILITIES																			
41. Plumbing: Plumbing in good repair, proper backflow devices																			
42. Garbage and refuse properly disposed; facilities maintained																			
43. Toilet facilities: properly constructed, supplied, cleaned																			
44. Premises; personal/cleaning items; vermin-proofing																			
PERMANENT FOOD FACILITIES																			
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean																			
46. No unapproved private homes/ living or sleeping quarters																			
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT																			
47. Signs posted; last inspection report available																			
48. Plan review required for new or remodel construction																			
49. Permits Available																			
50. Impoundment of unsanitary equipment or food																			
51. Permit Suspension																			
52. Other																			

OBSERVATIONS AND CORRECTIVE ACTIONS: 5- Food handler with fingernail polish on fingernails—wearing only one disposable glove.

33- Replace and missing formica trim strips on cabinet doors, etc in snack bar.

34- Sanitizer dispenser hose is not long enough to reach last sink compartment at corner 3-compartment utensil sink in back prep area. Provide longer sanitizer dispenser hose at utensil sink so that sink compartments can be set up for washing, rinsing and then sanitizing dishes rather than wash, sanitize, then rinse.

35- Clean major equipment (ie: beer cooler in bar, ice machine, storage freezer) of some food debris and residues.

45- Repair hole in wall, also replace absorbent wood and acoustical tile patches in ceiling in ice machine room. Resecure loose floor coving near ice machine. Clean walls in walk-in cooler of some mold; in utensil washing room (some dead ants observed).

Note: Equipment in auxiliary bar locked up at time of inspection.

Reinspection fees will be charged for all subsequent reinspection 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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S.
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