

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> AMF Orchard Lanes		<b>DATE</b> 6-25-07
<b>ADDRESS</b> 2397 Esplanade, Chico		<b>RECHECK DATE</b> 45+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2129
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 45 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		x	<p>1, 18- Prep refrigerator temperature 38° F in upper area, 46° F in lower area—adjust as needed.</p> <p>7- Carton of whole, shell eggs observed on shelf above packaged condiments in refrigerator in snack bar.</p> <p>20- Remove paper liner in utensil container at grill in snack bar.</p> <p>25- Hot water 107° F at utensil sink in snack bar. Repair/ replace hot water heater so as to provide minimum 120° F hot water. Use utensil sink in back prep area (hot water + 120° F at this sink at time of inspection). Hot water 112° F at sink in service bar.</p> <p>29- Replace deteriorated shelf in cabinet below coffee maker in snack bar.</p> <p>31- a) Finish repairing/ refinishing walls around newly installed 3- compartment sink in back prep area and wall near ice machine. Provide FRP, stainless steel or similar wall panels on walls behind/ adjacent to newly installed 3- compartment utensil sink.</p> <p style="padding-left: 20px;">b) Remove plywood and hard to clean acoustical tile in ceiling above ice machine.</p> <p style="padding-left: 20px;">c) Replace removed flooring in snack bar and back prep area where flooring was removed to install new floor sinks. Flooring is reportedly scheduled to be replaced next month.</p> <p style="padding-left: 20px;">d) Provide a self- coved floor in service bar—newly installed vinyl composite tile floor is not self-coved.</p> <p>Note: OK to use sanitary cove base with vinyl tiles. Bring sample of such coving in to this Dept. prior to installation.</p> <p>38- Food safety certificates have expired. At least one person working at this facility shall pass an approved food safety exam within the next 60 days.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
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		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water		x	
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
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"/>	<b>R.E.H.S.</b>
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>RECEIVED BY:</b>
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