

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

<b>DBA/NAME</b> Scotty's Boat Landing		<b>DATE</b> 6-23-09	
<b>ADDRESS</b> 12609 River Rd, Chico 95926		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2154	
<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>	

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: 11-15-12						x			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized			x
x			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
x			4. Proper eating, tasting, drinking or tobacco use									15. Food obtained from approved source	x	x	x
			5. Hands clean and properly washed; gloves used properly					x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible					x			x	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>															
			7. Proper hot and cold holding temperatures			x	x	x			x	18. Compliance with variance, specialized process, & HACCP Plan			
			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			
									x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
									x			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>OUT</b>							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints															
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															
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PHYSICAL FACILITIES</b>							
30. Food properly stored; food storage containers identified															
31. Consumer self-service facilities properly constructed and maintained															
32. Food properly labeled & honestly presented															
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															
38. Adequate ventilation and lighting: designated areas, use															
39. Thermometers provided and accurate															
40. Wiping cloths: properly used and stored															
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															
<b>PERMANENT FOOD FACILITIES</b>								<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
46. No unapproved private homes/ living or sleeping quarters															
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:**

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 indicted 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/ faxed**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food handler observed wearing ring, not wearing disposable gloves, while working.
- 6- Fill empty paper towel dispenser at kitchen sink.
- 7- Cooked spaghetti noodles (81° F), spaghetti sauce (92° F) on stove (heat not turned on)—foods discarded during inspection.
- 10, 39- Final temperatures of cooked foods (ie: hamburgers, etc) reportedly checked occasionally. No probe thermometer available for checking temperatures of thin foods at beginning of inspection—digital probe thermometer found during inspection. Use probe thermometer to routinely check final temperature of cooked foods.
- 14- Water in utensil sink compartments (wash water and rinse water)—temperatures 79°-81° F at time of inspection. Change out water in utensil sink when water temperature drops below 110° F.
- 15- Jar of homemade olives observed in walk-in cooler—removed during inspection.  
Note: Preserving/ bottling of olives at this facility would require inspection and approval from State Dept. of Food and Drug.
- 29- Spray bottles of chemicals observed hanging from counters in kitchen.
- 31- Common containers of customer self-serve condiments (ie: sliced onions) observed.
- 34- Obtain/ locate test papers for checking sanitizer level in sanitizer compartments of utensil sinks in kitchen and bar. Use test papers to check concentration of sanitizer.
- 35- a) Clean tall metro shelf unit in walk-in cooler of some food residues. Clean major equipment in kitchen of some food debris/ residues. Clean beverage gun holder (in bar) of some mold.  
b) Some domestic equipment observed in kitchen (ie: chest-type freezer, blender, etc). Remove/ replace domestic equipment with commercial quality equipment. OK to use an upright domestic freezer (not chest freezer) for storage of back stock food.  
c) Replace ice bin, equipped with separate beverage line cold plate, with an ice bin which has an integral cold plate.  
d) Repair damaged areas of reach-in doors to walk-in cooler (remove tape) so that doors and wall are smooth, easily cleanable, durable and in good repair.  
e) Repair leaking walk-in cooler condenser.
- 36- Clean up/ organize single use cup storage at end of bar.
- 38- a) Replace missing covers on overhead lights in kitchen.  
b) Hood plans indicate that duct size is too small for required amount of air to be exhausted (300 CFM). Verify filter size—filters are 2x3 ft according to information that was submitted. Also, as this is a non-canopy hood, the quantity of air to be exhausted must be at least 3000 CFM (since the hood is 10 feet long) rather than 1500 as indicated.
- 39- Replace missing thermometers in storage freezers.
- 41- Replace missing faucet handles at kitchen utensil sink; repair leaking faucet at same sink. Replace missing faucet handle at handsink in women's restroom.
- 44- a) Clean up/ organize storage area and misc. items stored along wall between kitchen and bar.  
b) Clean up/ organize auxiliary storeroom (near kitchen) so as to facilitate cleaning. Remove cat food observed stored with food for customers.
- 44, 42- Continue to clean up/ organize and eliminate misc. items stored out back and beside building so as to eliminate clutter and potential rodent harborage.
- 45- a) Clean lower walls and floor, in hard to reach areas of kitchen, of some residues, grease and staining.  
b) Repair damaged area of ceiling in kitchen above end of island prep table.  
c) Replace worn/ damaged areas of floor in kitchen and bar.  
d) Relocate ice machine, in area out behind kitchen, back into a finished off prep area (ie: old ice machine room).