

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

DBA/NAME Scotty's Boat Landing		DATE 11-21-07	
ADDRESS 12609 River Rd, Chico 95926		RECHECK DATE 30+ days	
OWNER/OPERATOR John Scott		SITE # 2154	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 25	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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							12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			x
			3. No discharge from eyes, nose, and mouth				Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES			
			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY						
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures			x	HIGHLY SUSCEPTIBLE POPULATIONS						
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			SUPERVISION							WATER/HOT WATER			
			24. Person in charge present and performs duties							21. Hot and cold water available			
			PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL			
			25. Personal cleanliness and hair restraints							22. Sewage and wastewater properly disposed			
			GENERAL FOOD SAFETY REQUIREMENTS							VERMIN			
			26. Approved thawing methods used, frozen food maintained frozen.							23. No rodents, insects, birds, or animals			x
			27. Food separated and protected				PERMANENT FOOD FACILITIES						
			28. Fruits and vegetables washed as required.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			29. Toxic substances properly identified, stored, used				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			FOOD STORAGE/ DISPLAY/ SERVICE							NON-PERMANENT FOOD FACILITIES			
			30. Food properly stored; food storage containers identified			x				46. No unapproved private homes/ living or sleeping quarters			
			31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available			
			32. Food properly labeled & honestly presented				EQUIPMENT/ UTENSILS/ LINENS						
			33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension			
			37. Vending machines							52. Other			
			38. Adequate ventilation and lighting; designated areas, use			x	REINSPECTION FEES						
										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
www.buttecounty.net/publichealth/

R.E.H.S.

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DBA/NAME Scotty's Boat Landing	DATE 11-21-07
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

Kitchen

- 1- Verify that at least one person currently working at this facility has passed an approved food safety exam—fax copy of certificate to this Dept, or have at least one person currently working at this facility take and pass an approved food safety exam.
- 10- Food handlers reportedly not routinely checking final temperature of cooked foods (ie: hamburgers) with probe thermometers. Note: Digital probe thermometers available for use during inspection.
- 14, 40- Used cleaning rag observed on prep table—put into container of sanitizer during inspection.
- 23- Some flies observed in kitchen.
- 34- Obtain test papers for checking sanitizer level in sanitizer compartment of utensil sink.
- 35- a) Chest freezer with damaged, duct taped lid observed.
b) Continue to clean walk-in cooler shelves of misc. food debris, residues and some rust.
- 38- Hood plans indicate that duct size is too small for required amount of air to be exhausted (300 CFM). Verify filter size—filters are 2 ft by 3 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 ft long), rather than 1500 CFM as indicated. Note: No plans have been recently submitted according to this Department's records).
- 41- Repair leaking utensil sink faucet—remove tin foil wrapped around faucet.
- 44- Employee's keys, cigarettes observed on prep table near slicer—removed during inspection.
- 45- Repair damaged wall to left of slicer table.

Bar

- 35- a) Repair/ replace damaged, cracked reach-in doors and door frames of walk-in cooler.
b) Replace ice bin, equipped with separate beverage line cold plate, with ice bin which has an integral cold plate so as to facilitate cleaning (within the next 6 months).
- 45- Replace damaged/ deteriorating floor in front of ice bin. Repair hole in ceiling in customer area.

Back Storage Area/ Employee Restroom

- 30- Organize auxiliary food storeroom so as to facilitate cleaning. Relocate bulk food buckets from this storeroom into kitchen. Note: Auxiliary storeroom is approved for storage of sealed/ unopened food only.
- 35- Remove chest freezer with duct-taped lid —OK to use upright, domestic freezer for back stock storage.
- 44, 42- Continue to clean up/ organize/ eliminate misc. items stored out back and beside building so as to eliminate clutter and potential rodent harborage.

Auxiliary Bar/ Customer Restrooms

- 44- a) Seal up/ eliminate gaps around exterior door (door on main bar side of building).
b) Continue to clean up/ organize misc. items stored in auxiliary bar so as to eliminate clutter and facilitate cleaning.