

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

| | | | |
|--------------------------------------------------|-------------------|---------------------------------------------|--|
| DBA/NAME Panama Bar and Cafe | | DATE 8-5-08 | |
| ADDRESS 177 E. 2 nd St., Chico | | RECHECK DATE 2+ weeks | |
| OWNER/OPERATOR Robert Mowry | | SITE # 2165 | |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: | |
| INVENTORY TYPE 16F-23 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 7+ 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 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 | | | | X | | | 12. Proper procedures followed for returned and reservice of food | | | | | |
| | | | Food Safety Certificate Exp Date 2013 | | | | X | | | 13. Food in good condition, safe and unadulterated | | | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | | | | 14. Food contact surfaces: clean and sanitized | | | X | | |
| X | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | FOOD FROM APPROVED SOURCES | | | | | | | | |
| X | | | 3. No discharge from eyes, nose, and mouth | | | | X | | | 15. Food obtained from approved source | | | | | |
| X | | | 4. Proper eating, tasting, drinking or tobacco use | | | | | X | | 16. Shell stock with completed tags, in good condition, properly stored/displayed | | | | | |
| X | | | 5. Hands clean and properly washed; gloves used properly | | | | | X | | 17. Compliance with Gulf Oyster Regulations | | | | | |
| | | | 6. Adequate handwashing facilities supplied & accessible | | | X | SPECIAL PROCEDURES | | | | | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | | | X | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | | | |
| X | | | 7. Proper hot and cold holding temperatures | | | | | X | | 19. Consumer advisory provided for raw or undercooked foods | | | | | |
| | | X | 8. Time as a public health control: Proper procedures & records | | | | | X | | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered | | | | | |
| | X | | 9. Proper cooling methods | | | | WATER | | | | | | | | |
| X | | | 10. Proper cooking time & temperatures | | | | X | | | 21. Hot and cold water available | | | | | |
| | X | | 11. Proper reheating procedures for hot holding | | | | LIQUID WASTE DISPOSAL | | | | | | | | |
| | | | | | | X | | | | 22. Sewage and wastewater properly disposed | | | | | |
| | | | | | | | VERMIN | | | | | | | | |
| | | | | | | X | | | | 23. No rodents, insects, birds, or animals | | | | | |
| | | | | | | OUT | | | | | | | | OUT | |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | | 38. Adequate ventilation and lighting; designated areas, use | | | | | | | X | |
| 24. Person in charge present and performs duties | | | | | | | 39. Thermometers provided and accurate | | | | | | | | |
| 25. Personal cleanliness and hair restraints | | | | | | | 40. Wiping cloths: properly used and stored | | | | | | | X | |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | | | | PHYSICAL FACILITIES | | | | | | | | |
| 26. Approved thawing methods used, frozen food maintained frozen. | | | | | | | 41. Plumbing: Plumbing in good repair, proper backflow devices | | | | | | | X | |
| 27. Food separated and protected | | | | | | | X | 42. Garbage and refuse properly disposed; facilities maintained | | | | | | | |
| 28. Fruits and vegetables washed as required. | | | | | | | X | 43. Toilet facilities: properly constructed, supplied, cleaned | | | | | | | |
| 29. Toxic substances properly identified, stored, used | | | | | | | X | 44. Premises; personal/cleaning items; vermin-proofing | | | | | | | |
| FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | | PERMANENT FOOD FACILITIES | | | | | | | | |
| 30. Food properly stored; food storage containers identified | | | | | | | X | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean | | | | | | | X |
| 31. Consumer self-service facilities properly constructed and maintained | | | | | | | | 46. No unapproved private homes/ living or sleeping quarters | | | | | | | |
| 32. Food properly labeled & honestly presented | | | | | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | | |
| EQUIPMENT/ UTENSILS/ LINENS | | | | | | | 47. Signs posted; last inspection report available | | | | | | | | |
| 33. Nonfood contact surfaces clean and in good repair. | | | | | | | X | 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 | | | | | | | X | 51. Permit Suspension | | | | | | | |
| 37. Vending machines | | | | | | | | 52. Other | | | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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. **XX**

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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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| DBA/NAME Panama Bar and Cafe | DATE 8-5-08 |
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-** ******No pump soap or paper towel dispensers at outdoor bar. Provide.
- 14-** Observed some mold (and reddish-colored stains on silicone seal) in bottom of outdoor ice bin, especially at corners. Clean.
- 14, 27, 35-** *Clean beverage gun holder(s) and drainage tubes, at front bar, to remove accumulated mold and beverage residues. *Properly reroute gun holder(s) beverage drainage tube(s) so as to not drain through bottom of ice bin/be in contact with beverage ice.
- 29-** Observed a few unlabeled spray bottles.
- 30-** Observed uncovered container of dried chow mein noodles on food storage rack. Observed unlabeled stainless steel food container to be used as ice bucket. Provide designated and labeled container for ice.
- 33-** Clean and properly seal bare/rough edges of storage shelves for beverage syrup boxes.
- 33, 36-** ******Properly repair worn/damaged wooden bar top at glass storage/plastic grate to facilitate cleaning and replace broken/damaged plastic grate.
- 34-** *Provide (Quaternary ammonium) test strips to detect proper sanitizer concentrations for utensil sinks and wiping rag buckets.
- 35-** Maintain cleaning of cookline equipment to limit accumulations of food debris/residues, especially in hard-to-reach areas. Clean hood baffles to remove dust/grease residues. Repair panel inside cookline prep refrigerator (currently being supported by stack of canned foods). Replace damaged (i.e. spatulas with melted handles) utensils. *Observed door to walk-in freezer sealed closed by accumulated ice build-up. Service walk-in freezer so as prevent water leakage/ice build-up. Replace duct tape covering 'lock' holes of walk-in doors with approved material(s) to facilitate cleaning. ******Provide beverage gun holder and drainage tube for beverage gun holder set-up at outdoor bar.
- 36-** Clean utensil/equipment storage shelves (of stainless steel hot-holding/prep unit) to remove some dried food debris/residues. Observed ice scoops stored directly atop machine and atop cardboard box of straws (on storage rack). Observed dried food debris/residues on bottom of plastic container storing food pan/utensil lids (on storage rack in utensil washing area).
- 38-** *Provide shatterproof covers/bulbs for overhead fluorescent lights at cookline. *Replace burned-out lights of cookline hood.
- 40-** Replace stainless steel food container with designated and labeled bucket/container for storage of in-use wiping rags in kitchen.
- 41-** *Repair leaky faucets at prep sink and utensil sink. Clean floor sinks for ice machine and at front bar to remove accumulated mold/misc. trash.
- 45-** Observed sagging/loose ceiling panels in kitchen. Observed exposed/unfinished wallboard at cookline hood and along ceiling junction. Properly repair damaged floor area under 'paper goods' storage rack to facilitate cleaning. Maintain cleaning of cookline floors to limit accumulations of food debris/residues. Clean floor at front bar to remove accumulated sticky/beverage residues and trash. Provide FRP trim, missing on low wall at entrance to outdoor bar, to facilitate cleaning.

*Compliance for noted/repeated violations shall be satisfactorily achieved within next 7 days.

******Compliance for noted/repeated violations shall be satisfactorily achieved within next 15 days.