

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

DBA/NAME The Centerfold		DATE 6-19-07
ADDRESS 15430 Hwy 99, Chico		RECHECK DATE 5+ days
OWNER/OPERATOR Three Kings, Inc.		SITE # 2171
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 2-30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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			16- No sanitizer (i.e. bleach, quaternary ammonium) for utensil sanitizing (i.e. beverage nozzles, cutting board, knives). 18- Clean beverage dispenser, especially under nozzle heads, to remove sticky residues. Observed nozzles for beverage dispenser soaking in bowl of still, turbid water. Clean prep table under beverage dispenser to remove dusty residues. 25- Hot water 99°F at 'utensil' bar hand sink. Adjust water heater. <u>Water shall be 120+°F within next 2 days.</u> 26- Observed bar hand sink blocked off and noted "do not use this side of the sink will cause leak". Reported plumbing/drainpipes are inoperable for this sink. <u>Plumbing and hand sink shall be properly repaired and operable within next 7 days.</u> 27- No pump soap or paper towel dispenser at bar sink. <u>Soap and paper towels shall be provided and in approved dispensers within next 2 days.</u> 29- Observed two wood 'patches' on bar. Properly repair. 31- Clean floor under tables to remove debris. Properly repair gaps in drywall behind beverage dispenser.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
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		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water		x	
26	Plumbing		x	
27	Hand Sink		x	
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			
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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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R.E.H.S.
RECEIVED BY: faxed 9-21-07
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