

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

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| <b>DBA/NAME</b> The Centerfold                                       |                   | <b>DATE</b> 6-29-07                           |
| <b>ADDRESS</b> 15430 Hwy 99, Chico                                   |                   | <b>RECHECK DATE</b> 1+ days                   |
| <b>OWNER/OPERATOR</b> Three Kings, Inc.                              |                   | <b>SITE #</b> 2171                            |
| <b>MAILING ADDRESS</b>   |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b>           |
| <b>INVENTORY TYPE</b> 16F-25   | <b>SERVICE</b> 03 | <b>CORRECT MINOR VIOLATIONS BY:</b> 1-30 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     |       |       | <b>18-</b> Clean beverage dispenser, especially under nozzle heads, to remove sticky residues.<br>Clean prep table under beverage dispenser to remove dusty residues.<br><b>25-</b> Hot water 107.3°F (after 3+min.) at 'utensil' bar hand sink(s). Adjust water heater.<br><u>Water shall be readily available at 120+°F at bar utensil sink(s) within next day.</u><br><b>29-</b> Observed two wood 'patches' on bar. Properly repair.<br><b>31-</b> Clean floor under tables to remove debris. Properly repair gaps in drywall behind beverage dispenser.<br><br>Note: Reinspection fees have been applied. |
| 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         |       |       |  |
| 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             |       |       |  |
| 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     |       |       |  |
| 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. **XX**

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| <input checked="" type="checkbox"/><br>411 Main St.<br>P. O. Box 5364<br>Chico, CA 95927<br>(530) 891-2727<br>FAX (530) 895-6512 | <input type="checkbox"/><br>7 County Center Drive<br>Oroville, CA 95965<br>(530) 538-7281<br>FAX (530) 538-7785 |
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|---------------------------|
| <b>R.E.H.S.</b>           |
| RECEIVED BY: faxed 7-2-07 |
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