

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

DBA/NAME <u>The Centerfold</u>	DATE <u>5-1-08</u>
ADDRESS <u>15430 Hwy 99, Chico</u>	RECHECK DATE <u>1 days</u>
OWNER/OPERATOR	SITE # <u>2171</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>16F-25</u>	SERVICE <u>01</u>
	CORRECT MINOR VIOLATIONS BY:

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				X			13. Food in good condition, safe and unadulterated				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>								<b>FOOD FROM APPROVED SOURCES</b>			
X			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source			X	
X			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			4. Proper eating, tasting, drinking or tobacco use						X	17. Compliance with Gulf Oyster Regulations				
	X		5. Hands clean and properly washed; gloves used properly						X					
			6. Adequate handwashing facilities supplied & accessible			X				<b>SPECIAL PROCEDURES</b>				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							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							<b>WATER</b>				
		X	10. Proper cooking time & temperatures							21. Hot and cold water available			X	
		X	11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>				
							X			22. Sewage and wastewater properly disposed				
										<b>VERMIN</b>				
							X			23. No rodents, insects, birds, or animals				
						OUT							OUT	
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>PHYSICAL FACILITIES</b>			
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use				
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate				
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								40. Wiping cloths: properly used and stored			
			26. Approved thawing methods used, frozen food maintained frozen.							<b>PERMANENT FOOD FACILITIES</b>				
			27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices			X	
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained				
			29. Toxic substances properly identified, stored, used			X				43. Toilet facilities: properly constructed, supplied, cleaned				
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								44. Premises; personal/cleaning items; vermin-proofing			
			30. Food properly stored; food storage containers identified							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								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							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:**

6- No soap or paper towel dispensers at bar sink area

14- No bleach detected in water soaking beverage machine nozzles. No bleach observed at bar sink area. Observed soiled spoon and cutting board on table under

15- Water dispenser at soda machine shall be disconnected

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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## OBSERVATIONS AND CORRECTIVE ACTIONS

- 21- No hot water available at restroom handsinks or bar area sink. Water  $68^{\circ}\text{F}$  when checked using Inspector's thermometer. Reported that hot water is available (ie water heater turned on) at evening when bar area is operating. Reported hot water can be available at reinspection.
- 29- Observed Raid (intended for households only) stored in bar area.
- 33- Clean side panels and bottom shelf of soda machine table to remove sticky residues.
- 35- Clean soda machine under/between nozzles to remove same sticky residues. Clean drain trap and drain tube of beverage machine to remove mold.
- 36- Observed Styrofoam cups stored atop paper towels lining counter at bar.
- 41- Raise drain tube for soda machine so as to have air gap from floor sink.

Note: Observed wall behind soda machine to be textured/rough. Observed floor behind/under soda machine to have non-coved base tiles and tiles roughly set

Note: "Water", listed as a beverage option for customers, from soda dispenser. Bottled water also available.