

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

DBA/NAME Studio Inn Lounge		DATE 1-23-08	
ADDRESS 2582 Esplanade, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2174	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-24	SERVICE 01	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 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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized			
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			
X			6. Adequate handwashing facilities supplied & accessible				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
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			
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							42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			X
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified							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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 33-** Seal wooden shelves storing chemicals in corner of back room. –Seal bare wooden shelves inside cabinets at bar. Observed damaged countertops and shelves at bar. Observed damaged trim along bar to be duct-taped. Clean underside of bar, especially piping, to remove mold and blackish-colored residues.
- 34-** Clean utensil sinks to remove some mold. Remove unapproved sponges stored at utensil sink(s).
- 35-** Replace damaged, moldy and hard-to-clean 3-door (display) refrigerator in back room, as noted on 4-23-07 inspection report. Refrigerator shall be replaced with approved unit within next 3-months. –Clean inside of ice machine to remove some mold. –Clean rubber beverage gun holder (at far end of bar) to remove mold and pinkish-colored residues. –Observed ice bin units with beverage cooling plates and tubes in contact with ice intended for customer consumption. Ice bins shall be replaced with approved units having integral cooling plates and tubes or provide approved ice bin (routed to drain into approved indirect sewage connection, i.e. floor sink) to store ice intended for customer consumption, within next 6-months.
- 36-** Observed damp towel lining shelf inside slide-top beer cooler and which glasses are stored upon.
- 38-** Provide shatterproof light covers/bulbs for overhead lighting at ice machine and beverage syrup box rack.
- 41-** Observed bottled beers stored in plastic ice bin draining into bucket. Properly route ice bin to drain into approved indirect sewage connection.
- 44-** Remove food warmer stored atop 3-door refrigerator from facility. –Chain CO2 tanks to rigid structure.
- 45-** Observed damaged/missing areas of flooring at bar.

Note: Reported remodel for bar intended. Contact this Department prior to any remodel.