

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Studio Inn Lounge		<b>DATE</b> 8-11-06
<b>ADDRESS</b> 2582 Esplanade, Chico 95973		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Edward J. Burns		<b>SITE #</b> 2174
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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			<p><b>5-</b> Observed 'clean' serving utensils on drain board of (right) bar utensil sink and condiments in display refrigerator in back. Reported by bartender that customer potlucks are sometimes held at this facility, about 1-2x every 2-3 months. Soiled utensils from potlucks are washed in bar utensil sink. This is a permitted facility and shall only serve foods from an approved source. <u>Cease practice of hosting potlucks.</u></p> <p><b>14-</b> Observed carton of raw shell eggs, cantaloupe, and other misc. food items stored in display refrigerator. Reported that foods were personal items of bartender's. Provide separate/designated area for employee's to store personal items.</p> <p><b>18- a)</b> Observed pooled water on bottom of display refrigerator, rusted track and rusted shelves. Repair/replace.</p> <p><b>b)</b> Clean beverage gun holders to remove some algal residues.</p> <p><b>18, 26-</b> Observed wet towels lining bottom of slide-top beer refrigerator. Observed ice tub for bottled beer draining water into plastic bucket stored on floor. Route slide-top beer refrigerator and ice tub to approved indirect sewage connection. Remove bucket and towels (in slide-top) to facilitate cleaning.</p> <p><b>20-</b> Observed blue plastic ice scoop stored on absorbent towel stored lining top of ice machine. Remove towel and store ice scoop in sanitary manner.</p> <p><b>22-</b> Observed plastic containers of cleaning chemicals stored atop and adjacent to cases of bottled wine/beer. Store chemicals in designated chemical storage area.</p> <p><b>29-</b> Clean white plastic grid lining counter (at blender) to remove sticky residues.</p> <p><b>31- a)</b> Clean floors in hard to reach areas of back room to remove accumulated dust/trash. Clean floor under "glass" utensil sink at bar to remove blackish residues.</p> <p><b>b)</b> Observed duct-tape on floor at bar entrance. Remove tape and properly repair damaged areas of floor.</p> <p><b>c)</b> Observed sheet vinyl floor (behind bar) peeling at self-coving behind ice tub for bottled beer. Repair.</p> <p><b>d)</b> Observed many holes in wall at end of bar (adjacent to fireplace). Properly repair holes.</p> <p><b>34-</b> No shatterproof light bulbs/covers for overhead lighting at ice machine and utensil storage. Provide.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
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		x	
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
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.

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<b>R.E.H.S.</b>
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