

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

DBA/NAME Black Crow		DATE 2-5-08
ADDRESS 243 W 2nd St. Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2188
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 _____							13. Food in good condition, safe and unadulterated			x
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
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			
			4. Proper eating, tasting, drinking or tobacco use			x	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			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records				x			19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods			x			x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures			x	WATER & WASTE WATER						
x			11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						x
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						
27. Food separated and protected						x	PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						x
29. Toxic substances properly identified, stored, used						x	42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
30. Food properly stored; food storage containers identified						x	43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						x
32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
36. Equipment, utensils and linens: Properly stored and used						x	47. Signs posted; last inspection report available						
37. Vending machines							48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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.

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

R.E.H.S.

RECEIVED BY: mailed/ faxed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONSKitchen/ Back Prep Area

- 1- No current food safety certificate available at facility. Fax a copy of food safety certificate to this Dept. (include name of facility on fax).
- 4- Food handler observed drinking out of an uncovered glass in kitchen. Food handlers shall use covered containers/ glasses for drinks.
- 7, 35- Cooked red bell peppers stored in container on container of ice near stove. Provide adequate mechanical refrigeration for storage of such potentially hazardous foods.
- 9- Soup observed cooling in large (approximately 5 gal) container on prep table in kitchen—some soup transferred into second (approximately 21/2 gal) container during inspection (ice paddle then placed into soup in this container). Provide additional ice paddles if ice paddles will be used for cooling of soups. Timer observed on wall (not being used) above container of cooked, cooling soup.
- 10- Food handler observed checking cooked chicken by pulling open chicken with hands. Use appropriate probe thermometer to check final temperature of cooked foods.
- 27- Case of shell eggs stored on shelf above containers of stock in walk-in cooler. Store raw eggs on lower shelf (not above cooked or ready to eat foods).
- 34- Replace missing utensil sink drain plugs. Containers being used to plug drain lines and fill sink compartments for dishwashing at time of inspection.
- 35- a) Replace ripped door seals on prep refrigerators in kitchen and loose door seal on back walk-in cooler door.
b) Remove stacked milk crates in front of prep table in corner of kitchen (provide larger or second NSF approved prep table if needed).
c) Long cutting board stored on floor and propped up between shelf units near dishwashing area.
- 36- a) Tongs stored in container of still water on prep table near stove.
b) Remove/ replace tape covered knife blade cover.
- 38- Replace missing cover on overhead light in dishwashing area.
- 39- Replace missing thermometer in middle prep refrigerator (38° F).
- 41- Repair leaking water line to knee paddles at main hand sink in kitchen.
- 45- a) Repair/ replace damaged area of floor (missing floor tiles, etc) below hand sink near dishwashing area.
b) Repair hole in wall behind shelf unit used for food container storage. Resecure loose cove base tiles to wall below dishwasher drainboard.

Storerooms

- 29- Spray can of domestic insecticide observed on shelf in storeroom.
- 30- a) Opened bulk bag of polenta observed in storeroom.
b) Plastic single use cups being used as scoops in bulk food containers.
- 35- a) Remove milk crates used as storage supports in back storeroom. Provide additional NSF approved metal shelving in this area if needed.
b) Clean inside, top of ice machine of mold.
- 44- Old/ unused dishwasher observed in storeroom.
- 45- Replace damaged/ missing flooring in back walk-in cooler. Clean back walk-in cooler ceiling of mold/ dust accumulation.

Bar

- 6- Fill soap dispenser at handsink (container of soap lying on side of sink). Provide paper towel dispenser at handsink. Have handsink faucet checked/ repaired (hot water sprays out of faucet).
- 13- Glass wine bottles and plastic containers stored in drink ice in ice bin.
- 14- Clean beverage gun and beverage gun holder of mold/ residues.
- 14, 34- No sanitizer detected in rinse cycle of dishwasher. No test papers available at bar dishwasher; sanitizer reportedly not being checked with test papers on a daily basis.
- 35- a) Replace missing beverage gun holder drain line.
b) Replace ice bins, equipped with separate beverage line cold plates, with ice bins which have integral cold plates within the next 6 months.
c) Clean bottom of beer cooler of rust/ residues.
- 38- Replace missing covers on lights above ice bins in bar.
- 39, 7- Provide thermometer in back bar refrigerator (also used for milk)—air temperature 45° F at time of inspection; and adjust refrigerator as needed so as to maintain potentially hazardous foods at 41° F or less.