

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Black Crow		DATE 06/28/06
ADDRESS 243 W 2 nd St., Chico		RECHECK DATE 1 day
OWNER/OPERATOR Tim Fax # 892-1393		SITE # 2188
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 1624	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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>1) Observed white, cream based sauce containing cooked vegetables at 124°F in the steam table. All potentially hazardous foods, such as this, shall be stored at or above 135°F or at or below 41°F.</p> <p>1,18) a) Observed air temperature of walk-in cooler to be 51°F upon inspection. Food temperatures ranged from 44°F-51°F. Repair/adjust walk-in cooler as needed to maintain temperatures at or below 41°F at all times.</p> <p style="padding-left: 20px;">b) Observed the following food items out of temperature in the top portion of the middle prep refrigerator: cooked chicken 51°F, cooked potatoes 58°F and garlic/oil 60°F. Observed raw chicken, fish and hamburger at 53-56°F in the bottom portion of the middle prep refrigerator. The air temperature of all prep refrigerators in the kitchen ranged from 44-60°F, reportedly due to the repeated opening of the units while preparing for dinner. Repair/adjust prep refrigerators so as to maintain potentially hazardous foods at or below 41°F at all times.</p> <p>3) Observed chicken curry (>135°F) cooling in 8 inch deep containers in walk-in cooler. Observed chicken stock (97°F) cooling in >8 inch containers. Approved cooling techniques were applied upon request (shallow pans, 2 inches, or ice bath in conjunction with an ice paddle).</p> <p>8) Label ice bucket "Ice Only".</p> <p>11) Provide thermometers for all prep refrigerators and monitor temperatures daily.</p> <p>15) a) Clean mixer in hard to reach areas to remove buildup of food residues.</p> <p style="padding-left: 20px;">b) Clean inside soda dispenser nozzles in bar to remove mold/algae.</p> <p>17) a) No test papers were available for checking sanitizer concentration at the dishwasher. Provide test papers and monitor sanitizer levels daily.</p> <p style="padding-left: 20px;">b) Observed water pour out of piping under dishwasher while in use. Repair.</p> <p>18) a) Clean inside of ice machine to remove black residues.</p> <p style="padding-left: 20px;">b) Clean Beverage Air freezer in back storeroom to remove food debris and residues. Provide additional shelving so as to provide a sufficient amount of storage area.</p> <p style="padding-left: 20px;">c) Clean Traulsen freezer in kitchen to remove food debris.</p> <p style="padding-left: 20px;">c) Clean inside beer/keg coolers at bar to remove accumulation of residues and rust.</p> <p>20) a) Observed soiled/dusty utensils, pans, etc. stored on shelf in back storage room.</p> <p style="padding-left: 20px;">b) Clean knife rack in kitchen to remove dust/residues.</p> <p style="padding-left: 20px;">c) Clean bins where "clean" utensils are stored in the kitchen to remove food debris.</p> <p style="padding-left: 20px;">d) Observed tongs stored in standing water next to cook line.</p> <p>21) Observed some rodent droppings on/under shelves in back store room. Abate.</p> <p>22) Re-label spray bottle containing pink liquid in kitchen.</p>
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	√		
19	Utensils			
20	Utensil Storage		√	
21	Vermin		√	
22	Chemical Hazards		√	
23	Spoils Storage			
24	Wiping Rags		√	
25	Water			
26	Plumbing			
27	Hand Sink		√	
28	Restrooms			
29	Shelving/Cabinets		√	
30	Enclosure			
31	Walls/Floors/Ceiling		√	
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.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>	R.E.H.S. RECEIVED BY: Delivered 06/30/06 Page 1 of 2
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>24) Observed a few soiled wiping rags on cutting boards in kitchen. Observed a few wiping rags covering food inside freezer/refrigerator units in kitchen. Remove.</p> <p>27) Repair broken paper towel dispenser at hand sink next to cook line. Install a sanitary paper towel dispenser at hand sink in bar.</p> <p>29) a) Clean black metal storage shelf in kitchen to remove rust, dust and food debris. b) Clean metal cart by cook line to remove buildup of residues/grease. c) Clean shelves in bar, especially under black rubber netting, to remove dust and sticky residues.</p> <p>31) a) Replace damaged area of floor in walk-in cooler in back storage room. Clean the walls to remove brown and black residues. Replace damaged/deteriorating areas of walls. b) Clean floors in hard to reach areas (under/behind equipment/shelving) throughout facility (including the bar) to remove food debris, trash, residues, etc. Clean walls/floors, especially around dishwasher, to remove accumulation of black residues.</p> <p>32) Clean hood baffles to remove buildup of dust and grease.</p> <p>40) Generally clean and organize corners of back storeroom so as to facilitate cleaning.</p> <p>NOTE: -This Department recommends installing a new walk-in cooler due to the recurring problems maintaining proper temperature. -Ashley Corrigan passed Servsafe exam on 08/27/04. Expires 08/27/07.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
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