

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Black Crow		DATE 07/19/06
ADDRESS 243 W 2 nd St., Chico		RECHECK DATE
OWNER/OPERATOR Tim Fax # 892-1393		SITE # 2188
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 1624	SERVICE 03	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>1,18) a) Observed air temperature of walk-in cooler to be 41-47°F upon inspection. Food temperatures ranged from 41-47°F. Repair/adjust walk-in cooler as needed to maintain temperatures at or below 41°F at all times.</p> <p>14) Observed employee dip finger in mashed potatoes at the mixer and subsequently lick finger.</p> <p>18) Continue to clean inside equipment (i.e. freezers, beer cooler, etc) to remove food debris and residues.</p> <p>20) Clean knife rack in kitchen to remove dust/residues.</p> <p>24) Observed a few soiled wiping rags on cutting boards in kitchen.</p> <p>29) Continue to clean shelves (i.e. metal storage shelves, counters in bar, etc.) to remove buildup of dust and 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.</p> <p style="padding-left: 20px;">b) Continue to clean floors/walls in hard to reach areas (under/behind equipment/shelving) throughout facility (including the bar) to remove misc. debris and residues.</p> <p>NOTE: Ashley Corrigan passed Servsafe exam on 08/27/04. Expires 08/27/07.</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>
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