

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

DBA/NAME Towne Lounge		DATE 10-20-08	
ADDRESS 327 Main St., Chico		RECHECK DATE 3+ days	
OWNER/OPERATOR Timothy Sjostrom		SITE # 2191	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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 2012				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X	
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							
										23. No rodents, insects, birds, or animals			X	
						OUT								
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
			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				
										40. Wiping cloths: properly used and stored			X	
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD 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			X				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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			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							47. Signs posted; last inspection report available				
EQUIPMENT/ UTENSILS/ LINENS											48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.			X				49. Permits Available				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				50. Impoundment of unsanitary equipment or food				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				51. Permit Suspension				
			36. Equipment, utensils and linens: Properly stored and used			X				52. Other				
			37. Vending machines											

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14-** Observed accumulated mold in beverage gun holders.
- 14, 36-** Observed jaggedly-cut plastic jug, soiled on bottom with sticky residues, used to store bar utensils (i.e. knives, spoons). Plastic jug discarded and utensils cleaned during inspection.
- 23-** Observed some live (mostly baby) cockroaches in back room around ice machine/janitorial sink area. Properly abate.
- 27, 35-** Observed ice bin units with beverage cooling plates and tubes in contact with ice intended for customer consumption. Observed bottled beers stored in separate (approved) ice bin. Use available, approved ice bin (equipped with drainage to floor sink) for storing ice intended for customer consumption. Repair leaking drainage tube for ice bin.
Note: Ok to store bottled beverages in ice used for cooling plates.
- 33-** Observed damaged/worn wooden shelves and cabinets behind bar.
–Clean around beverage tube ‘manifolds’, mounted to underside of bar, to remove mold and sticky residues.
- 35-** Observed wooden shelves inside beer refrigerators.
–Clean inside of ice machine to remove accumulated mold from walls, stainless steel panel and hard-to-reach areas.
Note: Follow manufacturer’s recommended cleaning instructions.
- 35, 41, 45-** Observed walk-in cooler, installed after last routine inspection. Observed bottom of walk-in cooler’s condenser to be iced over and dripping water into (full) plastic bowls stored on floor directly under unit. Replace condensate drain line and ensure walk-in condensate properly drains in approved indirect sewage connection. Observed ‘concrete’ floor to not be easily cleanable. Observed walls of walk-in to be taped on seams and accumulated caulking on wall/ceiling junctions. Properly seal wall seams, remove accumulated caulking and scrape/seal floor to facilitate cleaning. Ensure wall/floor junctions have approved sanitary cove base.
- 36-** Observed ice scoop stored directly atop machine.
- 36, 40-** Observed dry wiping rags hanging from sides of janitorial sink basin. Reported that wiping rags are not laundered on a daily basis, as required. Provide disposable wiping rags (i.e. thick towelettes stored in sanitizer solution, discarded daily and/or when tattered/torn), linen service or on-site washer and dryer to properly clean wiping rags.
- 38-** Provide shatterproof bulbs/covers for overhead lighting in back room.
- 41-** Clean floor sinks at bar to remove mold and trash.
–Observed hot/cold water not readily available from faucet of bar’s (main) utensil sink. Properly repair sink so water is readily available.
–Observed drain line for ice machine to be connected directly to sump-pump and drain line for sump to be tacked up back wall to drain into janitorial sink. Provide approved indirect sewage connection so ice machine properly drains.
- 44-** Organize/remove accumulated personal-type items in ice room to facilitate cleaning.
–Clean janitorial sink to remove accumulated mold.
- 45-** Clean floors in hard-to-reach areas at bar to remove misc. trash and debris.
–Observed worn floor at bar area and in back room at ice machine/janitorial sink area.