

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

DBA/NAME Elk's Lodge – Manzanita Hall		DATE 2/1/08
ADDRESS 1705 B Manzanita Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2215
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 25	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		
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 9/19/10				√			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			14. Food contact surfaces: clean and sanitized					
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source					
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed					
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations					
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
√			7. Proper hot and cold holding temperatures						√	19. Consumer advisory provided for raw or undercooked foods					
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
√			9. Proper cooling methods				WATER & WASTE WATER								
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available					
√			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
							√			22. Sewage and wastewater properly disposed					
							VERMIN								
							√			23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							√	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored								
26. Approved thawing methods used, frozen food maintained frozen.							PERMANENT FOOD FACILITIES								
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices								
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained								
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned								
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing								
30. Food properly stored; food storage containers identified							√	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							√
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available								
33. Nonfood contact surfaces clean and in good repair.								48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							√	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							√	51. Permit Suspension							
37. Vending machines								52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

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

- 30- Observed assorted boxes of food stored on ground in walk-in refrigerator and walk-in freezer. Store foods 6 inches off floor on approved shelving. Re-label ice bucket "ice only".
- 35- Observed pink residues in ice machine. Clean. Replace domestic microwave with NSF approved commercial unit once unit becomes non-operational.
- 36- Observed containers storing clean eating utensils stored under soap dispenser at hand washing station by dishwasher. Relocate utensils to prevent contamination of eating surfaces. Observed torn/damaged liner on cabinet tops storing clean water pitchers. Repair to be smooth and easily cleanable.
- 38- No shatterproof light cover on light in walk-in refrigerator. Provide. Replace missing baffles on hood over stove and over grill.
- 45- Observed damaged areas on wall under dishwasher drain board. Repair to be smooth and easily cleanable.