

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME '33 Steaks, Booze & Jazz		DATE 11-15-06
ADDRESS 305 Main St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2232
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	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		x	1- Temperatures of potentially hazardous foods are reportedly not being checked at time of delivery. 11- Replace missing thermometers in prep/ undercounter refrigerators and storage freezers as needed. Refrigerator temperatures ranged 36°- 39°F at time of inspection. 16- Bartender observed briefly dipping glasses in sanitizer while washing dishes—soak dishes, glasses, etc in sanitizer for at least 60 seconds. Most dishes reportedly washed in dishwasher. 18- Container of sour cream (36°F) observed in con tainer on ice—store such potentially hazardous (cold) foods in refrigerator rather than on ice. 24- Food handlers observed wearing cloth towels in aprons—towels reportedly used for various tasks (including being used as hot pads and wiping up spills). Obtain hot pads, if needed. Other cleaning rags observed in containers of sanitizer. 31- a) Provide a smooth, easily cleanable, self-coved floor in storeroom—ice machine and some bulk bins of food observed in storeroom. Provide smooth, easily cleanable, non-absorbent walls and ceiling in this room. b) Clean floor, especially below bar sink and ice bins of misc. debris, etc. 34- No covers on overhead lights in ice machine room or in hood. 38- Fax copy of current food safety certificate to this Dept.
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		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
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 type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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