

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

<b>DBA/NAME '33 Steaks, Booze &amp; Jazz</b>		<b>DATE 10-23-08</b>	
<b>ADDRESS 305 Main St, Chico 95928</b>		<b>RECHECK DATE 14+ days</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2232</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 14 days</b>	

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 _____							13. Food in good condition, safe and unadulterated			x
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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							16. Shell stock with completed tags, in good condition, properly stored/displayed			x
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			x
x			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			x
		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				<b>WATER &amp; WASTE WATER</b>						
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
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						x
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						x
27. Food separated and protected							<b>PHYSICAL FACILITIES</b>						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						x
29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained						
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						x
32. Food properly labeled & honestly presented							<b>PERMANENT FOOD FACILITIES</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
33. Nonfood contact surfaces clean and in good repair.						x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
36. Equipment, utensils and linens: Properly stored and used						x	47. Signs posted; last inspection report available						
37. Vending machines							48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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.

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Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
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**R.E.H.S.**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Kitchen/ Small storeroom

- 1- No current food safety certificate available at time of inspection (food safety certificate expired (Jan '08). At least one person working at this facility shall pass an approved food safety test within the next 60 days.
- 5, 14, 34, 40- Used cleaning rags observed on cutting boards on various prep refrigerators in kitchen also in bar, also being worn by food handlers as well as in containers of sanitizer. Food handler observed wiping hands on cleaning rag rather than washing hands at handsink.
- 14- Dish rack of glasses stored on top of janitorial sink.
- 16- Shellfish information, for clams and mussels not being kept at time of inspection. Keep labels from boxes/ bags of shellfish indicating the species of shellfish, quantity, harvest site, date of harvest, and name and certification number of the harvester or original shipper. Required information shall be kept at facility for at least 90 days.
- 19- Provide notification (ie: printed on menu or verbal notification by servers) to customers that raw eggs are used as an ingredient in the Caesar salad dressing—no notification currently being provided (unless customers ask).
- 33- Reseal worn wood shelves, used for storing wine bottles (in old bar).
- 34- Use test papers to check sanitizer level in dishwasher daily rather than less frequently. Obtain appropriate test papers for checking sanitizer (quaternary ammonia) concentration in final sanitizing rinse compartment at bar sink and for cleaning rag containers.
- 35- a) Defrost storage freezer in kitchen. Remove milk crate (storage support) in corner of kitchen on undercounter refrigerator.  
 b) Container of sour cream in larger container of ice at undercounter refrigerator—provide additional mechanical refrigeration for storage of such potentially hazardous foods.  
 c) A few containers of butter, chives stored in larger container of ice at undercounter refrigerator—provide insulated ice bin/ container rather than single-walled ice container for storage of such non-potentially hazardous foods.  
 d) Replace ripped door seals on 3- door storage refrigerator.
- 36- a) Utensils stored in containers of sanitizer at cookline.  
 b) Replace melted plastic bus tubs.
- 38- Replace missing covers on lights in hood, also overhead lights above ice machine (in storeroom).
- 39- Find/ replace thermometers in prep refrigerators and storage freezer in kitchen.
- 41- a) Repair hole in bottom of food prep sink—water leaking into container on floor.  
 b) Repair leaking faucet at utensil sink.  
 c) Repair leaking drain line at food prep sink.
- 44- a) Purse, back packs observed on floor in back storeroom. Lockers available for storage of employee's personal items. Employees shall use designated storage area for storage of personal items.  
 b) Remove unused equipment and misc. items in back storeroom so as to eliminate clutter and facilitate cleaning.
- 45- a) Floor in small storeroom is not self-coved—open food stored in this room (bulk food containers). Provide a smooth, easily cleanable, non-absorbent, self-coved floor in this storeroom.  
 b) Provide smooth, easily cleanable, non-absorbent walls and ceiling in small storeroom; repair holes in walls (ie: near unused ice machine) and ceiling. Provide tight-fitting door in doorway.  
 c) Clean ceiling and walls in kitchen of some residues, etc.

Bar/ New Prep Area

- 6- Reaffix loose soap dispenser to wall at handsink (soap dispenser sitting on counter near handsink); provide a paper towel dispenser at hand sink (roll of paper towels sitting on undercounter sushi refrigerator).
- 13- Freeze salmon (which is delivered fresh) for at least 7 days at -4° F—salmon is reportedly frozen from 12 hours up to one week (depending on need of salmon/ customer demand for salmon).
- 14- a) Wash (hot, soapy water), rinse and then sanitize knives and cutting boards for sushi in between different types of food—ie: raw fish for sushi, vegetables for sushi, cooked/ ready to eat foods for sushi (cooked crab for California rolls), cutting boards and knife are reportedly cleaned at the end of the night.  
 b) Some food debris and rust observed on slicer in prep area.  
 c) Replace worn/ rusted mixer bowl (for large stand mixer) in prep area so as to be easily cleanable and in good repair.  
 d) Bar sink set up: dump sink (in first compartment of bar sink), wash (in second compartment), and sanitize (in third compartment) at time of inspection—properly set up bar sink to wash, rinse (clear water) and then sanitize glasses in all 3 compartments of bar sink.
- 18- Containers of sushi rice observed on stool, also on lower rack/ shelf near back bar refrigerator—since working supply of sushi rice is held out of temperature control for an extended period of time; develop and submit an acceptable HACCP plan for sushi rice.
- 35- Provide additional prep table so as to provide adequate food preparation space—rice cooker observed on wire dunnage rack near ice machine.
- 35, 38- Remove small domestic wok used for frying foods in back prep area (no hood in this prep area).
- 36- Ice scoops stored directly on top of ice machine.
- 39- Replace missing thermometers in sushi refrigerator (40° F), also in back bar refrigerators.
- 45- a) Flooring in bar is bubbling up in center of bar; residues, etc observed on lower shelves (below bar sink, liquor bottle storage racks. Greasy residues and some food debris observed on walls and floor in new prep area. Floor and wall surfaces were accepted on a performance basis providing surfaces were kept clean and in good repair. Replace wall and floor surfaces in these rooms with self-coved floors and smooth, easily cleanable walls which are in good repair (provide FRP, stainless steel panels or similar on wall behind bar sink).  
 b) Seal unfinished sheetrock walls in small alcohol storeroom at end of bar so as to be easily cleanable and in good repair.  
 c) Provide an effective food shield between sushi refrigerator/ prep area and customers at bar counter.