

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

DBA/NAME '33 Steaks, Booze & Jazz		DATE 11-28-07
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

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				x			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date ___1-23-08_____				x			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized					
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
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	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 & WASTE 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							OUT		
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							x	
24. Person in charge present and performs duties							39. Thermometers provided and accurate							x	
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored								
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL 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							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							PERMANENT FOOD FACILITIES								
30. Food properly stored; food storage containers identified							x	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							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							x	49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							x	51. Permit Suspension							
37. Vending machines								52. Other							x

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.

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.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 23- Three live and one dead cockroach observed in kitchen. Continue to work with pest control operator to resolve issue.
- 30- Opened bulk bag of flour observed in storeroom.
- 34- a) Repair hole in bottom of food prep sink—water leaking into container on floor.
b) Use test papers to check sanitizer level in dishwasher daily. Obtain test papers for checking sanitizer concentration in final sanitizing rinse compartment at bar sink.
- 35- a) Replace missing drain lines on beverage gun holders in bar.
b) Replace ice bins, equipped with separate beverage line cold plates, with ice bins which have integral cold plates within the next 6 months.
c) Remove absorbent cloth tablecloth on shelf unit at end of bar.
d) Clean bottom of left storage freezer in storeroom of ice/ residues.
- 36- Utensils stored in containers of sanitizer at cookline.
- 38- Replace missing covers on lights in hood, also overhead lights above ice machine.
- 39- Replace hard to read thermometer in storage freezer in kitchen; broken thermometer in back bar refrigerator, and missing thermometer in left storage freezer in storeroom.
- 41- Repair leaking faucet at utensil sink (cold water unable to be turned off). Repair leaking drain line at food prep sink.
- 44- Purse observed hanging on shelf near misc. items in back storeroom. Lockers available for storage of employee's personal items.
- 45- a) Clean floor, under beverage boxes in corner of bar, of sticky residues.
b) Floor in ice machine room is not self-coved at this time.
- 52- Food handlers observed wearing cloth towels in aprons/ uniforms—towels reportedly used as hot pads. Obtain hot pads rather than using cloth towels.

Note: Submit plans to this Dept. prior to any remodel/ new construction.