

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

DBA/NAME Riley's		DATE 11-17-08	
ADDRESS 702 W 5 th St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2237	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	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
	x		1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			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			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures			x	WATER & WASTE WATER						
x			11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
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						x
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						x
27. Food separated and protected							PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						
29. Toxic substances properly identified, stored, used						x	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							PERMANENT FOOD FACILITIES						
33. Nonfood contact surfaces clean and in good repair.							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	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
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. <input type="checkbox"/>	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 Page 1 of 2
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OBSERVATIONS AND CORRECTIVE ACTIONS

1- No current food safety certificate available at time of inspection. Fax copy of certificate to this Dept. (include name of facility on fax).

4- No lids observed on employees' drink glasses.

10- Final temperature of cooked hamburgers reportedly checked occasionally (not routinely when busy). Establish a reliable method of consistently cooking hamburgers to ensure that hamburgers are fully cooked (unless ordered otherwise) and develop a procedure for routinely checking hamburger temperatures.

14- a) Clean and then sanitize long cutting board on prep refrigerator at least every 4 hours rather than wiping cutting board with sanitizer during the day then cleaning and sanitizing cutting board at the end of the day.

b) When hand washing glasses/ dishes—leave glasses soaking in sanitizer for at least 60 seconds—worker observed dipping glasses into sanitizer then placing on drainboard to dry.

c) Some used knives observed on knife rack near cookline.

29- A few spray bottles of chemicals observed hanging on shelves near food containers/ equipment at end of cookline.

34- Obtain test papers to check sanitizer level in rinse cycle of dishwasher, also in sanitizer compartment of utensil sink. Check sanitizer levels daily using test papers. Sanitizer level OK at time of inspection.

35- a) Clean major equipment of residues and some food debris.

b) Clean beverage gun holders of residues and some mold. Replace missing beverage gun holder drain lines. Resecure loose holders to counter where needed.

c) Replace ripped door seal on storage refrigerator. Repair/ adjust hard to open doors of back bar refrigerator.

Note: Last set of ice bins with integral cold plates are reportedly to be installed next week.

36- Ice scoop observed on cardboard box near ice machine—replaced in ice scoop holder during inspection.

39- Replace missing thermometer in prep refrigerator (40° F), also in back bar refrigerator (38° F).

40- Some used cleaning rags observed in various areas—provide additional conveniently located sanitizer containers for cleaning rags (one container observed at end of cookline).

44- Front door left open during part of inspection. Recommend installing air curtain above front door.

45- a) Clean floor, in hard to reach areas, of some food debris, grease, etc. Clean walls, especially lower walls, of residues and some grease. Clean ceiling at cookline of some residues.

b) Replace broken/ missing floor tiles/ cove base tiles. RegROUT floor, where grout has eroded out more than 1/8 inch in between floor tiles. Repair damaged area of wall in storeroom.