

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

DBA/NAME Old Town Rootbeer Co.		DATE 11-29-07
ADDRESS 126 W 2 nd St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2239
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 03	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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
			2. Communicable disease; reporting, restrictions & exclusions							13. Food in good condition, safe and unadulterated			
			3. No discharge from eyes, nose, and mouth							14. Food contact surfaces: clean and sanitized			x
			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible							16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES						
			7. Proper hot and cold holding temperatures							17. Compliance with Gulf Oyster Regulations			
			8. Time as a public health control: Proper procedures & records							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			9. Proper cooling methods			x	CONSUMER ADVISORY						
			10. Proper cooking time & temperatures			x				19. Consumer advisory provided for raw or undercooked foods			
			11. Proper reheating procedures for hot holding			x	HIGHLY SUSCEPTIBLE POPULATIONS						
SUPERVISION							WATER/HOT WATER						
OUT							WATER/HOT WATER						
OUT										20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
24. Person in charge present and performs duties							LIQUID WASTE DISPOSAL						
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
25. Personal cleanliness and hair restraints							LIQUID WASTE DISPOSAL						
GENERAL FOOD SAFETY REQUIREMENTS							LIQUID WASTE DISPOSAL						
26. Approved thawing methods used, frozen food maintained frozen.							LIQUID WASTE DISPOSAL						
27. Food separated and protected							LIQUID WASTE DISPOSAL						
28. Fruits and vegetables washed as required.							LIQUID WASTE DISPOSAL						
29. Toxic substances properly identified, stored, used							LIQUID WASTE DISPOSAL						
FOOD STORAGE/ DISPLAY/ SERVICE							LIQUID WASTE DISPOSAL						
30. Food properly stored; food storage containers identified							LIQUID WASTE DISPOSAL						
31. Consumer self-service facilities properly constructed and maintained							LIQUID WASTE DISPOSAL						
32. Food properly labeled & honestly presented							LIQUID WASTE DISPOSAL						
EQUIPMENT/ UTENSILS/ LINENS							LIQUID WASTE DISPOSAL						
33. Nonfood contact surfaces clean and in good repair.							LIQUID WASTE DISPOSAL						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							LIQUID WASTE DISPOSAL						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x						
36. Equipment, utensils and linens: Properly stored and used							LIQUID WASTE DISPOSAL						
37. Vending machines							LIQUID WASTE DISPOSAL						
38. Adequate ventilation and lighting; designated areas, use							LIQUID WASTE DISPOSAL						
39. Thermometers provided and accurate							LIQUID WASTE DISPOSAL						
40. Wiping cloths: properly used and stored							LIQUID WASTE DISPOSAL						
PHYSICAL FACILITIES							LIQUID WASTE DISPOSAL						
41. Plumbing: Plumbing in good repair, proper backflow devices							LIQUID WASTE DISPOSAL						
42. Garbage and refuse properly disposed; facilities maintained							LIQUID WASTE DISPOSAL						
43. Toilet facilities: properly constructed, supplied, cleaned							LIQUID WASTE DISPOSAL						
44. Premises; personal/cleaning items; vermin-proofing							LIQUID WASTE DISPOSAL						
PERMANENT FOOD FACILITIES							LIQUID WASTE DISPOSAL						
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							LIQUID WASTE DISPOSAL						
46. No unapproved private homes/ living or sleeping quarters							LIQUID WASTE DISPOSAL						
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							LIQUID WASTE DISPOSAL						
47. Signs posted; last inspection report available							LIQUID WASTE DISPOSAL						
48. Plan review required for new or remodel construction							LIQUID WASTE DISPOSAL						
49. Permits Available							LIQUID WASTE DISPOSAL						
50. Impoundment of unsanitary equipment or food							LIQUID WASTE DISPOSAL						
51. Permit Suspension							LIQUID WASTE DISPOSAL						
52. Other							LIQUID WASTE DISPOSAL						
NON-PERMANENT FOOD FACILITIES							LIQUID WASTE DISPOSAL						
53. Mobile food facilities							LIQUID WASTE DISPOSAL						
54. Temporary food facilities							LIQUID WASTE DISPOSAL						

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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DBA/NAME Old Town Rootbeer Co.	DATE 11-29-07
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 9- Leftovers, from steam table, reportedly transferred into small containers with lids and placed into display refrigerator. Leave hot, cooling foods uncovered until cold.
- 10- Final temperature of cooked foods reportedly not routinely checked. Use probe thermometer to routinely check temperature of cooked and hot held foods.
- 11- Food reportedly heated in steam table or microwave oven—heat foods rapidly in cooking equipment (ie: microwave oven) prior to being placed in steam table.
- 14- Food containers/ utensils reportedly washed, rinsed, sanitized, air and cloth towel dried. Do not use cloth towel to dry dishes.
- 35- a) Opened containers of food (ingredients for chicken salad, pasta salad) observed in display refrigerators. Display refrigerators labeled: for storage of unopened containers/ bottles only. Provide a commercial storage refrigerator (2-door refrigerator) designed for storage of opened/ unpackaged foods. Use storage refrigerator for cooling of hot foods, as well as storage of bowls/ containers of food.
 - b) Replace small, domestic chest freezer (in basement) with an upright, reach-in freezer. New upright storage freezer is reportedly being obtained.
- 39- No thermometer observed in either storage freezer in basement storeroom—provide thermometers.
- 40- Used cleaning rags observed on undercounter refrigerator—soak used cleaning rags in container of sanitizer in between uses.
- 44- Both front and back doors left open; some flies observed in facility. Doors closed during inspection.
- 45- a) Patch/ repair hole in ceiling in basement storeroom (room directly off stairs).
 - b) Bulk container of sugar observed stored in basement—relocate container of sugar. Basement is for storage of unopened packaged food/ beverages only (no open food storage).