

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

DBA/NAME Nash's Restaurant		DATE 8-7-08	
ADDRESS 1717 Esplanade, Chico		RECHECK DATE 5+ days	
OWNER/OPERATOR Gary Nash		SITE # 2247	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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							12. Proper procedures followed for returned and reservice of food			X	
			Food Safety Certificate Exp Date 10-26-09				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X	
X			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	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	X		X			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				
			9. Proper cooling methods	X		X	WATER							
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available				
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
							VERMIN							
							X			23. No rodents, insects, birds, or animals				
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
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							
							40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							
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							
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented														
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							49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension							
37. Vending machines							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed a few uncovered employees' beverage cups stored on misc. area through facility (i.e. prep table, storage shelves).
- 7, 35, 39-** Observed air temperatures of prep refrigerators, in lunch/dinner kitchen, to be above 41°F (i.e. 65°F in top portion; 60-68°F bottom portion). Observed inoperable internal thermometer and pooled water on bottom of (left) prep refrigerator. Note: Foods were stored in prep refrigerators for short time period and were in process of being transferred to walk-in.
- 9-** Observed 3 partially covered 6-quart containers filled with gravy 145-163+°F in omelet kitchen walk-in. Gravy transferred into shallow uncovered pans for proper cooling during inspection.
- 12-** Observed common-use 'wide-mouth'-type Dijon mustard bottles that are offered for service among customer tables. "Wide-mouth"-type bottles/containers of foods shall not be offered for service/reservice among tables, especially if foods require utensil (i.e. spoon) for dispensing. Provide individual mustard portions for customers or provide narrow neck/squeeze-type bottles for dispensing of mustard.
- 14-** Observed dried food debris/residues, especially under blade guard, on electric slicer in omelet kitchen. Observed dried food residues on potato slicer in omelet kitchen. Observed utensils soaking in 'warm' soapy wash water (i.e. 98°F in lunch/dinner kitchen; 100°F in omelet kitchen). Wash water shall be 110°+F for proper dishwashing.
- 14, 34-** No sanitizer in bar dishwasher (x4 cycles) when checked with inspector's test strips. No (chlorine) test strips available for checking dishwashers' (at bar or omelet kitchen) sanitizer concentration. Manager reported service call will be placed for bar dishwasher and test strips obtained.
- 27-** Observed carton of eggs stored atop packages of butter and uncovered container of sliced potatoes, soaking in water, stored directly on floor of (lunch/dinner kitchen) walk-in.
- 30-** Observed box of lettuce stored directly on floor of (lunch/dinner kitchen) walk-in.
- 33-** Observed damaged edges of wall shelving, storing jarred/canned foods, in omelet kitchen. Observed missing/damaged FRP panels and trim to omelet kitchen's wait station beverage counter. Observed countertop storing coffee machine (in lunch/dinner kitchen) to be worn/hard-to-clean. Clean and seal bottom of CO2 cabinet in lunch/dinner kitchen.
- 35-** Clean inside of ice machine to remove some mildew, especially along metal partition. Clean under nozzle housings of beverage dispenser (omelet kitchen) to remove sticky residues. Replace seal of omelet kitchen utensil sink/wall junction to facilitate cleaning.
- 36-** Observed ice scoop stored in jaggedly cut plastic container atop machine. Store scoop in easily cleanable container. Observed some dried food residues in utensil storage organizers.
- 39-** Probe thermometer not readily available at lunch/dinner kitchen.
- 40-** Observed a few wiping rags stored atop prep tables/beverage service areas. Observed no sanitizer in designated sanitizer bucket at bar.
- 41-** Repair leaky faucet at omelet kitchen utensil sink.
- 44-** Observed employee's personal items (i.e. keys, phone, wallet) stored atop food prep table in lunch/dinner kitchen. Chain in-use CO2 tanks to rigid structure.
- 45-** Clean walls behind beverage box storage rack, in lunch/dinner kitchen, to remove some sticky syrup residues; observed damaged wall area behind beverage boxes. Observed some gaps in wall panels of omelet kitchen.