

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

DBA/NAME Nash's Restaurant		DATE 8-14-08	
ADDRESS 1717 Esplanade, Chico		RECHECK DATE	
OWNER/OPERATOR Gary Nash		SITE # 2247	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-25	SERVICE 03	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	
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 10-26-09							13. Food in good condition, safe and unadulterated				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				X			14. Food contact surfaces: clean and sanitized				
			2. Communicable disease; reporting, restrictions & exclusions							FOOD FROM APPROVED SOURCES				
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			X				16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES				
			TIME AND TEMPERATURE RELATIONSHIPS							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	X		X				19. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods	X		X				WATER				
			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL				
										22. Sewage and wastewater properly disposed				
										VERMIN				
										23. No rodents, insects, birds, or animals				
						OUT							OUT	
			SUPERVISION /PERSONAL CLEANLINESS								38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate				
			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				
			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.			X				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							51. Permit Suspension				
			37. Vending machines							52. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS:

SEE PAGE 2

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:

Page 1 of 2

DBA/NAME Nash's Restaurant	DATE 8-14-08
-----------------------------------	---------------------

Page 2 of 2	
--------------------	--

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed uncovered food handler's beverage cup stored on prep table. Provide covered beverage containers.
- 7, 35-** Observed air temperature of (left) prep refrigerator in lunch/dinner kitchen to be 65+°F. Note: Reported that service order for refrigerator repair has been placed. No potentially hazardous foods (PHFs) shall be stored in (left) refrigerator until temperature can be maintained 41°F and below; reported PHFs will be stored in operable (right) prep refrigerator and/or walk-in.
- 9-** Observed uncovered container of soup 110+°F (cooling in depth greater than 4-inches and for short time period) in lunch/dinner kitchen walk-in. Soup transferred into shallow uncovered pans for proper cooling during inspection.
- 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.
- 34-** No (chlorine) test strips available for checking dishwashers' (at bar or omelet kitchen) sanitizer concentration.
- 35-** 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.
- 41-** Repair leaky faucet at omelet kitchen utensil sink.
- 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.