

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

DBA/NAME Nash's		DATE 11-28-07	
ADDRESS 1717 Esplanade, Chico		RECHECK DATE	
OWNER/OPERATOR Gary Nash		SITE # 2247	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-25	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 10-26-09				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			X		
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					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					
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								
						X				23. No rodents, insects, birds, or animals					
						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								
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							X	
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							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								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							

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 14- (Omelet kitchen) Observed some dried food debris/residues on hard-to-reach areas of electric slicer, reportedly used for non-potentially hazardous foods.
- Observed dried food residues on wall-mounted fry slicer. -Observed some dried food residues on blade of knife on magnetic knife rack in lunch/dinner kitchen.
- 33- Seal rough/bare edges of wall-mounted shelves in omelet kitchen and adjacent wait station to facilitate cleaning.

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	DATE 11-28-07
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

35- (Omelet kitchen/wait station) Observed some melted rubber spatulas. –Observed jack stand with bare wood 1x4 supporting grill. Reported that damaged leg pieces have been ordered and grill will be properly repaired. Clean cookline equipment in hard-to-reach areas to remove some greasy residues. Properly place cookline equipment so as to be easily cleanable. –Observed stand mixer soiled with some food debris and covered by torn plastic bag soiled with sticky residues. –Clean top of heating unit at pass-thru window to remove accumulated dust. –Observed ice for beverages stored in uncovered plastic container below beverage dispenser. Provide approved ice storage bin. –Replace domestic microwaves with approved commercial microwaves.

Note: Reported that prep refrigerator at wait station inoperable and repair scheduled. No potentially hazardous foods are being stored in unit.

(Lunch/dinner kitchen and Bar) Observed some plastic food storage containers and lids to be damaged/cracked. –Clean inside beverage gun holder to remove some mold/residues. Observed ice for beverages stored in plastic buckets covered with wait trays. Provide approved ice storage bin. –Replace domestic microwave with approved commercial microwave.

36- (Omelet kitchen/wait station) Observed ice scoop stored in jaggedly cut plastic container atop ice machine. Store scoop in easily cleanable container.

(Lunch/dinner kitchen and Bar) Observed sheet pans soiled with blackened residues stored on floor between grill and range.

38- Observed uncovered light bulb at wait station adjacent to omelet kitchen.

40- Observed a couple wiping rags stored on counters/prep table in omelet kitchen.

41- Observed broken faucet handle and leak at utensil sink in omelet kitchen.

45- (Omelet kitchen/wait station) Clean floors in hard-to-reach areas to remove some food debris/residues. Observed some cracked floor tiles. –Observed damaged areas of ceiling and gaps at ceiling 'patches'. Observed sagging/peeling paint on wall above beverage dispenser.

(Lunch/dinner kitchen and Bar) Clean floors in hard-to-reach areas to remove some food debris/residues.

–Observed tiled floor in rear restrooms to not be self-coved.

Notes: Domestic/unapproved equipment shall be replaced by 6-1-08.

Observed ice bin at bar with cooling plate/beverage lines in contact with ice intended for customer use. Use bin for storing bottled/canned beverages or replace unit with bin that has cooling plate/beverage lines integrated to unit. Reported that adjacent ice bin currently used to store bottled wine may be modified to accommodate cooling plate/beverage lines. Bin shall be modified/replaced by 6-1-07.