

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Nash's Restaurant		DATE 12-18-06
ADDRESS 1717 Esplanade, Chico		RECHECK DATE 2+ days
OWNER/OPERATOR Gary Nash		SITE # 2247
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-25	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>5, 18- (Omelet House Kitchen) Observed uncovered tub of ice cubes, reportedly for customer drinks, stored under soda machine. <u>Provide an approved sanitary ice bin for ice storage by 6-1-07.</u></p> <p>7- (Main Kitchen) Observed flats raw shell eggs stored on top shelf inside prep refrigerator and above ready-to-eat foods. Eggs moved to bottom shelf during reinspection.</p> <p>14- (Omelet House Kitchen) Observed employee's uncovered drink stored on prep table surface adjacent to waffle irons.</p> <p>15- (Omelet House Kitchen) Observed accumulated dried food debris/residues on 'clean' electric slicer and especially in hard-to-reach areas. Slicer reportedly used for slicing meats (ham, turkey, etc.) –Observed accumulated dried potato residue on fry slicer.</p> <p>18- (Omelet House Kitchen) Clean inside of prep refrigerator (at cookline) to remove accumulated food debris/residues. –Continue to clean outsides of all cookline equipment (grill, fryers, buffet range, waffle irons, etc.) in hard-to-reach areas to remove some dried food debris and greasy residues. –Clean inside and outside of domestic microwave to remove some greasy residues. Replace unapproved domestic microwave (above pass-thru window) with approved commercial unit by 6-1-07. Remove unapproved domestic Hamilton Beach grill. –Clean all prep table shelves to remove some dried food debris/residues.</p> <p>(Bar) Clean inside slide-top refrigeration unit to remove some pooled liquid and food debris (olives). –Observed 2 covered plastic buckets reportedly used for bar ice storage. <u>Provide an approved sanitary ice bin for ice storage by 6-1-07.</u></p> <p>(Main Kitchen) Replace unapproved domestic Emerson microwave (above pass-thru window) with approved commercial unit by 6-1-07. –Remove duct-tape affixed to door of walk-in refrigerator to facilitate cleaning. Properly repair door. –Clean outsides of all cookline equipment (grill, fryers, etc.) and especially in hard-to-reach areas to remove some dried food debris and greasy residues.</p> <p>26- (Omelet House Kitchen) Replace broken handle to utensil sink cold water faucet.</p> <p>(Main Kitchen) Replace damaged, duct-taped sprayer hose attachment at utensil sink.</p> <p>29- (Omelet House Kitchen) Seal bare sides to shelves storing teas and cups at beverage station. –Clean countertops under beverage machines to remove some drink residues. –Remove duct-tape from edge of countertop at beverage station to facilitate cleaning. Replace damaged FRP corner strip to countertop at beverage station counter.</p> <p>31- (Omelet House Kitchen) Clean floors throughout kitchen, food storage room and beverage station in hard-to-reach areas (under equipment, in corners) to remove some dried food debris/residues. –Clean walls in kitchen and beverage station area behind prep tables, equipment and other hard-to-reach areas to remove food and dusty residues. –Clean air return vent above prep refrigerator to remove dust. –Observed hole in wall (behind prep table adjacent to ice machine) stuffed with a napkin. Observed damaged wall area/hole behind beverage syrup box rack. Properly repair holes. – Observed sagging/peeling paint on wall above soda machine at beverage station.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits		x	
15	Wash/sanitize	x		
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils		x	
20	Utensil Storage		x	
21	Vermis			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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. **XX**

<input checked="" type="checkbox"/>	<input type="checkbox"/>
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785

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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>31 con't- (Bar) Clean floors in hard-to-reach areas to remove some trash. <i>(Main Kitchen)</i> Continue to clean floors throughout kitchen in hard-to-reach areas (under equipment, in corners) to remove some dried food debris/residues.</p> <p>34- (Omelet House Kitchen) Provide shatterproof bulb/cover for overhead lighting above prep refrigerator at beverage station. <i>(Main Kitchen)</i> Replace broken light cover for overhead lighting at utensil storage rack and prep refrigerator.</p>
2	Cooking/Reheating			
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