

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

DBA/NAME Smokin' Mo's		DATE 10- 6 -09	
ADDRESS 131 Broadway, Chico 95928		RECHECK DATE 30+ days	
OWNER/OPERATOR		SITE # 2284	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the California Retail Food 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. FSC Exp. Date: 1-11-10						x			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated					
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES								
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source					
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed					
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations					
TIME & TEMPERATURE RELATIONSHIPS																	
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan					
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods					
			9. Proper cooling methods			x	x	x				WATER & WASTE WATER					
			10. Proper cooking time & temperatures				x	x	x	x		21. Hot and cold water available					
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT				OUT					
			24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use						x		
			25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate						x		
			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								
			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						x		
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									SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
			33. Nonfood contact surfaces clean and in good repair.			x			47. Signs posted; last inspection report available								
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x			48. Plan review required for new or remodel construction								
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x			49. Permits Available								
			36. Equipment, utensils and linens: Properly stored and used			x			50. Impoundment of unsanitary equipment or food								
			37. Vending machines						51. Permit Suspension								
									52. Other						x		

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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: mailed/ faxed

Page 1 of 2

DBA/NAME Smokin' Mo's	DATE 10-6-09
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

7- Bus tub of cooked meat observed on prep table in kitchen—food handler observed cooking various orders then, later, returning to cut up meat from bus tub. Do not leave potentially hazardous foods unrefrigerated and unattended for such a length of time as to possibly elevate cold potentially hazardous food temperature above 41° F. Place potentially hazardous foods into refrigerator if interrupted in preparing foods (ie: cooking customer orders, etc) so as to maintain potentially hazardous foods at 41° F or less.

7, 35- a) Fresh tomato salsa (44° F) in top of prep refrigerator at time of inspection—adjust refrigerator as needed so as to maintain potentially hazardous foods at 41° F or less.

b) Cut tomatoes and corn salsa (45° F) in under grill (drawer) refrigerator—adjust refrigerator as needed to maintain 41° F or less.

9- A couple of stacked, covered containers of cooked, cooling chicken (80° F) observed in walk-in cooler. Lids were removed from these containers and containers were relocated during inspection. Recommend providing designated shelf space (ie: top shelf in walk-in cooler) to be used only for cooling of cooked foods.

10- Food handler observed cooking/ grilling meats not checking final temperature of cooked meats with available probe thermometer.

30- Some cardboard boxes of produce and meat stored on floor in walk-in cooler—provide additional shelving (ie: dunnage racks) as needed.

33- Clean cabinets and countertop at self-serve beverage dispenser and sauce bar of sticky residues and some dust accumulation.

35- a) Repair separating butcher block prep counters at steam tables so as to be easily cleanable and in good repair.

b) Replace rusted shelf below butcher block prep table.

c) Replace ripped door seal on undercounter refrigerator at wait station.

d) Clean beverage dispenser, around nozzles, of sticky residues.

e) Repair leaking ice machine and remove container of water below ice machine.

f) Existing domestic microwave oven observed in kitchen. When microwave oven needs replacement—replacement shall be an NSF approved, commercial unit.

36- Ice scoop observed buried in ice machine at time of inspection.

38- Replace missing cover on light in hood in front cookline area. Replace missing end caps on overhead lights in basement prep area.

39- Replace missing thermometers in under grill drawer refrigerator, and storage freezers in basement.

40, 34- No sanitizer detected in containers for cleaning rags—sanitizer changed out during inspection. Use (available) test papers to routinely check sanitizer concentration in sanitizer containers.

44- Organize basement storerooms and remove unused items/ equipment so as to eliminate clutter and facilitate cleaning.

45- a) Clean floors in kitchen and basement prep area, under major equipment, of some residues/ food debris, etc. Clean upper walls and ceiling in kitchen of dust accumulation.

b) Replace deteriorated/ cut up floor in basement—new floor shall be smooth, easily cleanable, non-absorbent, self-coved and in good repair.

c) Refinish worn areas of upper walls in kitchen where paint is peeling. Refinish patched areas of ceiling in basement so as to be smooth, easily cleanable, non-absorbent and in good repair.

52- Replace broken/ cracked and taped window in back door of kitchen.