

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

DBA/NAME Smokin' Mo's		DATE 11-18-08	
ADDRESS 131 Broadway, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2284	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	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 __ 1-11-10__				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized			
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			
			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	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						
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						
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						
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.							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:

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

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lids observed on employees' drink glasses.
- 7, 35- Temperature in undercounter refrigerator at wait station (45° F), temperature in bottom right drawer of under grill refrigerator (45° F)—adjust as needed to maintain potentially hazardous foods at 41° F or less.
- 27- Case of raw, shell eggs stored on shelf near cooked food in walk-in cooler.
- 30- Some disposable plastic glasses observed in bulk food containers—provide handled scoops.
- 33- a) Clean and organize cabinets in wait station and at self-serve counter.
b) Refinish/ replace worn shelves at bus station (across from kitchen handsink).
- 35- a) Repair separating butcher block prep counter at right steam table and worn butcher block table near kitchen hand sink so as to be easily cleanable and in good repair.
b) Replace rusted shelf below butcher block prep table.
c) Clean shelving, where needed of residues and some dust accumulation. Clean inside, top of ice machine of some mold.
- 36- Clean knife rack (near utensil sink).
- 39- Replace missing thermometers in: prep refrigerator at cookline (40° F), drawer refrigerator/ freezer, undercounter refrigerator at wait station (45° F), and storage freezers in basement.
- 40- Immerse cleaning rags in container of sanitizer—cleaning rag observed lying over top of sanitizer container (sanitizer in bottom of container).
- 44- Organize basement storerooms and remove unused items/ equipment so as to eliminate clutter and facilitate cleaning.
- 45- a) Clean floor, 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 wall where kitchen hand sink was replaced (some missing tiles, unfinished sheetrock walls). Refinish patched areas of ceiling in basement so as to be smooth, easily cleanable, non-absorbent and in good repair. Refinish upper walls/ ceiling in kitchen where paint is peeling.
d) Regrout kitchen floor, where grout is eroding out in between floor tiles more than 1/8 inch.