

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

DBA/NAME Liquor Bank		DATE 3-6-08
ADDRESS 915 Main St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2304
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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
			1. Demonstration of knowledge; food safety certification					x		12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
x			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth				x			16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations			
	x		5. Hands clean and properly washed; gloves used properly						x				
			6. Adequate handwashing facilities supplied & accessible			x	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			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
						OUT	x			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			OUT
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			x
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected			x				41. Plumbing: Plumbing in good repair, proper backflow devices			
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			
			30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing			x
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			32. Food properly labeled & honestly presented			x				46. No unapproved private homes/ living or sleeping quarters			
			33. Nonfood contact surfaces clean and in good repair.			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				47. Signs posted; last inspection report available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				48. Plan review required for new or remodel construction			
			36. Equipment, utensils and linens: Properly stored and used							49. Permits Available			
			37. Vending machines							50. Impoundment of unsanitary equipment or food			
										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. <input type="checkbox"/>	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 1

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Remove/ relocate shelf unit and misc. items stacked in front of/ obstructing handsink in prep area. Provide paper towels in dispenser at same handsink.
- 14, 27, 34- Remove box of broken bottles and bucket (stored in utensil sink compartments) also misc. items stacked on utensil sink drainboards so that utensil sink is available for utensil washing. Store returns/ spoils in a labeled container rather than cardboard box.
- 32- No manufacturer's name or address observed on bags of ice (made at Liquor Bank).
- 33- Seal unfinished wood storage shelves in back storeroom so as to be smooth, easily cleanable and non-absorbent.
- 35- a) Repair leaking beverage dispenser.
b) Clean shelves, in cabinet at self-serve beverage counter, of misc. debris.
c) Replace unfinished wood 2x4s, used to support self-serve beverage cabinet, with round sanitary metal legs.
d) Remove cardboard shelf liners.
- 38- No covers observed on lights above utensil sink.
- 39- Walk-in cooler thermometer registered 48° - 50° F (actual temperature 39° F). Walk-in cooler door is reportedly being fixed within the next 24 hours so that door will stay closed (box observed in front of door to keep door closed).
- 39, 27- Replace missing probe thermometer, use for checking temperatures of potentially hazardous foods at time of delivery.
- 44- Remove shelves and misc. items stacked in front of/ obstructing janitorial sink so that sink is available for use.
- 52- a) Securely chain carbon dioxide canister to a stationary object/ support.
b) Remove misc. items stored on top of ice machine.