

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

DBA/NAME Liquor Bank		DATE 12-17-08
ADDRESS 915 Main St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2304
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
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
	x		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													
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			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				WATER & WASTE WATER						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
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						
GENERAL FOOD SAFETY REQUIREMENTS													
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						x	44. Premises; personal/cleaning items; vermin-proofing						x
FOOD STORAGE/ DISPLAY/ SERVICE													
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						
EQUIPMENT/ UTENSILS/ LINENS													
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							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

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- a) Remove misc. items stacked in front of/ obstructing handsink in prep area so that handsink is available for use.
b) Refill empty paper towel and toilet paper dispensers in restroom.
- 14, 27, 34- a) Remove cans/ bottles and bucket (stored in utensil sink compartments); misc. items stacked on utensil sink drainboards and cases of alcohol stored in front of utensil sink, so that utensil sink is available for utensil washing. Utensils (beverage dispenser nozzles, etc) reportedly cleaned in a container at restroom handsink—use 3- compartment utensil sink for all utensil washing.
b) Right side compartment of utensil sink appears to be being used as janitorial sink (dirt and misc. debris observed in bottom of sink compartment)—clean and then sanitize utensil sink prior to using for utensil washing. Use janitorial sink for mop water disposal.
- 27- Temperature of potentially hazardous foods (like milk) reportedly not being checked at time of delivery.
- 30- No label observed on ice bucket.
- 32- No manufacturer's name or address observed on bags of ice (made at Liquor Bank).
- 33- Seal unfinished wood liquor storage shelves in back storeroom so as to be smooth, easily cleanable and non-absorbent.
- 35- a) Repair leaking beverage dispenser—clean beverage dispenser of mold.
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.
e) Replace missing front and side covers on ice machine.
- 38- No covers observed on lights above utensil sink.
- 44- a) Remove shelves and misc. items stacked in front of/ obstructing janitorial sink so that sink is available for use.
b) Provide mop hanger for air drying/ storage of mop.
- 52- a) Securely chain/ secure carbon dioxide canisters to wall.
b) Remove misc. items stored on top of ice machine.