

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

DBA/NAME Liquor Bank		DATE 7-16-09
ADDRESS 915 Main St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2304
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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:									12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES								x			13. Food in good condition, safe and unadulterated				
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized			x
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			
			6. Adequate handwashing facilities supplied & accessible					x			x	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS										x	18. Compliance with variance, specialized process, & 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						x			22. Sewage and wastewater properly disposed			
								VERMIN							
									x			23. No rodents, insects, birds, or animals			
								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							
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							x
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							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								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							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.

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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

- 6- Remove misc. items stacked in front of/ obstructing handsink in prep area so that handsink is available for use.
- 14, 34- Remove containers of chemicals and mop stored in utensil sink compartments and on drainboard, and cases of alcohol stored in front of utensil sink, so that utensil sink is available for utensil washing. Utensil sink appears to be being used as janitorial sink—clean and then sanitize utensil sink prior to using for utensil washing. Use janitorial sink for mop water disposal. Replace missing utensil sink drain plugs so that sink compartments can be filled for dishwashing.
- 33- Seal unfinished wood liquor storage shelves in back storeroom so as to be smooth, easily cleanable and non-absorbent.
- 35- a) Clean shelves, in cabinet at self-serve beverage counter, of misc. debris.
b) Replace unfinished wood 2x4s, used to support self-serve beverage cabinet, with round sanitary metal legs.
d) Replace missing front and side covers on ice machine. Clean inside, top of ice machine of some mold.
- 38- No covers observed on lights above utensil sink.
- 44- a) Remove boxes/ returns stacked in front of/ obstructing janitorial sink so that sink is available for use.
b) Provide mop hanger for air drying/ storage of mop.
- 45- a) Replace damaged floor at utensil sink and in restroom so as to be smooth, easily cleanable, self-coved and in good repair.
b) Clean floor, under shelves in walk-in cooler, of some misc. debris.
- 52- a) Securely chain/ secure carbon dioxide canisters to wall.
b) Remove misc. items stored on top of ice machine.