

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

DBA/NAME Duke's Cork & Bottle		DATE 9-8-09	
ADDRESS 1205 Park Ave, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2325	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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:								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																	
x			7. Proper hot and cold holding temperatures								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					
		x	9. Proper cooling methods								x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered					
		x	10. Proper cooking time & temperatures						x			WATER & WASTE WATER					
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available					
									x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									
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									
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								x	49. Permits Available								
35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity								x	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
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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

14, 34- a) Use utensil sink, rather than reportedly using a bucket for washing, rinsing and then sanitizing utensils (ie: beverage dispenser nozzles, ice scoop, tongs). Replace missing utensil sink drain plugs so that utensil sink compartments can be filled for dishwashing. Wash (hot, soapy water), rinse (clear water) and then sanitize dishes in an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal water).

b) Use mop sink, rather than utensil sink, for emptying mop bucket. Clean and then sanitize utensil sink of dirt, misc. debris before using.

35- Repair leaking ice machine as needed.

38- Replace missing overhead lights and missing light covers on lights in back utensil sink room.

44- a) Front doors left open at time of inspection. Keep doors closed or provide an air curtain, screen door, etc.

b) Provide hangers for air drying/ storage of mops in between uses.

c) Clean up/ organize items in back storeroom so as to eliminate clutter and facilitate cleaning.

45- Generally clean walls of cobwebs, and floors in hard to reach areas (ie: near/ below ice machine) of residues, misc. debris, etc.

52- Chain up carbon dioxide canisters to a stationary object.