

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

DBA/NAME Finnegan's Jug		DATE 12/2/09	
ADDRESS 1084 E 1 st Avenue, Chico, CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2329	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 15 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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:							12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods				WATER & WASTE WATER						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
FULL RE-INSPECTION										VERMIN			
						OUT				23. No rodents, insects, birds, or animals			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: 30- Observed cartons of milk stored directly on floor in display refrigerator. Store at least six inches off ground on approved shelving.

32- No manufacturer labels on ice bagged for sale by facility. Provide. Note: Owner reports stamp ordered.

35- Continue to clean inside ice machine to remove black residues. Observed metal flashing in ice machine to be damaged/hard to clean. Replace to be smooth and easily cleanable.

36- Replace cracked/damaged ice scoop with smooth, easy to clean ice scoop.

44- Observed wet mop stored in top of mop bucket. Store mop so as to dry completely between uses (i.e.: hang from hook).

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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www.buttecounty.net/publichealth/

R.E.H.S.

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