

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

DBA/NAME Tony's Liquor		DATE 3-6-08	
ADDRESS 634 W. Sacramento Ave, Chico 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2390	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 13	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			
x			6. Adequate handwashing facilities supplied & accessible				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			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			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				PHYSICAL FACILITIES						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						x
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained						
			30. Food properly stored; food storage containers identified				43. Toilet facilities: properly constructed, supplied, cleaned						x
			31. Consumer self-service facilities properly constructed and maintained				44. Premises; personal/cleaning items; vermin-proofing						x
			32. Food properly labeled & honestly presented				PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.			x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

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

Page 1 of 1

OBSERVATIONS AND CORRECTIVE ACTIONS

- 33- Seal unfinished wood shelves in storeroom so as to be smooth, easily cleanable, non-absorbent and in good repair.
- 35- Replace damaged/ taped door seals to reach-in doors of walk-in cooler. Remove wood shelves in walk-in cooler.
- 41- Verify that walk-in cooler condensers drain to an approved indirect sewage connection.
- 43- Cases of alcohol, also misc. items stored in restroom.
- 44- a) Front door chained open. Provide air curtain or screen door if front door is left open.
 - b) Clean up/ organize items in storeroom so as to eliminate clutter and facilitate cleaning (ie: shelf unit near janitorial sink).
- 45- a) Clean floors, in hard to reach areas, of misc. debris and some dust accumulation. Clean walk-in ceiling of dust accumulation (near fans).
 - b) Repair damaged area of ceiling in restroom. Resecure/ replace loose and missing FRP panels on walls and ceiling in walk-in cooler.
 - c) Floor is cut up/ deteriorated in walk-in cooler.