

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Tony's Liquor		DATE 1-25-07
ADDRESS 634 W. Sacramento Ave, Chico 95926		RECHECK DATE 14 days
OWNER/OPERATOR		SITE # 2390
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 14 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>12, 27- Replace removed handsink in utensil washing area. Provide soap and paper towel dispensers at this handsink.</p> <p>16, 25, 26- Replace removed utensil sink in ice machine area/ storeroom—this facility has some limited food prep, including ice manufacturing, unpackaged jerky and beer keg taps which require washing. Provide an NSF approved, commercial 3- compartment utensil sink with dual integral drainboards. Sink compartments shall be large enough for largest utensil to be washed. Provide hot and cold running water from a mixing faucet at utensil sink. Route utensil sink drain line to an approved indirect sewage connection. Note: If ice machine is removed, kegs are discontinued (so keg taps are not required to be cleaned) and there is no unpackaged food (ie: jerky), a utensil sink and handwashing sink (in the utensil washing area) would not be required.</p> <p>18- a) Replace deteriorated bottom of reach-in refrigerator so as to be smooth, easily cleanable, non-absorbent and in good repair. b) Replace ripped/ taped door seals on walk- in cooler doors. c) Clean inside, top of ice machine of algae.</p> <p>26- Verify newly installed walk- in cooler condenser drains to an indirect sewage connection.</p> <p>29- a) Seal unfinished wood shelves in storeroom. b) Remove wood shelving in walk- in cooler—provide rust resistant metal shelves.</p> <p>30- Screen vent (in wall) above ice machine.</p> <p>31- a) Floor is cut up/ deteriorated in walk-in cooler and ice machine/ storeroom. b) Repair damaged area of ceiling above ice machine and in restroom. Some areas of ceiling in expanded area of walk- in cooler are exposed/ absorbent particle board. Gaps observed between sheets of FRP paneling on ceiling and walls in expanded area of walk- in cooler. c) Continue to clean floors, in hard to reach areas (ie: under ice machine also under shelves in walk-in cooler), of misc. debris, dust accumulation, etc.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing		x	
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water		x	
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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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