

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Spirits of America		DATE 8-8-06
ADDRESS 2269 Nord Ave., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2392
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	SERVICE 03	CORRECT MINOR VIOLATIONS BY:
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			15, 16- Properly wash, rinse and sanitize (in that order) tongs, coffee carafes and other food utensils/equipment using all 3 compartments of utensil sink. 16- Observed utensil sink to be damaged with rust and rough adhered 'substance' (in basins) and hard water stains; Replace. 18- a) Replace torn/damaged gaskets to display doors and walk-in door of beer refrigerator. b) Seal bare wood base running along inside track of display doors of beer refrigerator. c) Clean fans inside walk-in to remove dust. 25- Hot water 118.5°F at time of reinspection. New hot water heater has been installed. Adjust/monitor hot water heater so hot water of at least 120°F is readily available at utensil sink. 29- Seal bare wood shelves inside beer refrigerator. 31- a) Replace damaged (torn, peeling) sheet vinyl floor under utensil sink. b) Repair damaged/rough, hard to clean wall in display area where beverage syrup box rack is stored. Clean floor under rack to remove accumulated dust and trash. c) Replace damaged wall panel behind utensil sink and toilet in customer restroom. 38- No current food safety certificate.
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			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
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			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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RECEIVED BY: delivered 8-9-06
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