

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Sportsman's 76		DATE 6-12-07
ADDRESS 1800 Nord Ave., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2417
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 15 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		x	<p>1- Observed internal temperature of sandwich prep refrigerator 49°F using inspector's thermometer. Monitor/adjust refrigerator to maintain 41°F or below. Note: No potentially hazardous foods stored in refrigerator.</p> <p>7- Observed flats of raw shell eggs stored on shelf adjacent to packaged breads and above bottled beverages in walk-in.</p> <p>18- Clean under beverage dispensing nozzles (soda and juice) to remove residues. –Replace missing panel to ice machine. –Clean inside of gourmet coffee machine to remove accumulated powder residues. Note: Manufacturer has daily/weekly cleaning instructions. –Replace ice cream freezer unit (being used to store foods for cookline) and unapproved chest freezer (storing foods in back) with approved freezer unit(s) <u>within next 3 months</u>. Note: Domestic upright freezer acceptable. OK to use chest freezer for bait storage.</p> <p>20- Observed ice scoop stored directly atop machine.</p> <p>24- Observed a few soiled wiping rags stored on prep counter. No labeled sanitizer bucket available. Reported bucket of bleach/water solution will be provided.</p> <p>26- Repair leaky faucet at utensil sink. –Clean drainpipe under ice machine to remove accumulated mold.</p> <p>29- Clean inside of drawers and cabinets in prep area to remove some food residues. –Replace rusted shelving in walk-in.</p> <p>31- Clean floors in hard-to-reach areas (under prep refrigerator and in storeroom under ice machine) to remove some food debris/residues and misc. non-food items. –Observed hole in wall of storeroom where utensil sink drainpipe passes through. Properly repair/seal. Clean walls of storeroom to remove some residues.</p> <p>34- No shatterproof bulbs/covers for overhead lighting in storeroom.</p> <p>Valid ServSafe food safety certificate available.</p> <p>No major violations.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermis			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
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.

<input checked="" type="checkbox"/>	<input type="checkbox"/>
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Page 1 of 1