

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

DBA/NAME Sierra Nevada Taproom & Restaurant		DATE 3/4/09	
ADDRESS 1075 E. 20 th St., Chico, CA		RECHECK DATE 3+ days	
OWNER/OPERATOR		SITE # 2460	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 8/20/12				X			12. Proper procedures followed for returned and reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures	X	X	X			X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	X	X	X	WATER & WASTE WATER						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
							X			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							X			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:

See page 2.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7) Observed cooked onions 74°F stored at room temperature near the salad prep refrigerator. Onions were placed into refrigerator during inspection.
- 7,35) Observed the following potentially hazardous foods at improper temperatures in the top portion of the pizza prep refrigerator: cooked steak 52°F, cooked artichokes 51°F, cooked sausage 54°F, and cooked peppers 53°F. Adjust or repair prep refrigerator to maintain potentially hazardous foods at or below 41°F. Cool potentially hazardous foods completely to 41°F before storing in the prep refrigerator (Note: prep refrigerator is not designed for cooling hot foods).
- 9) Observed a thick (5 inch depth) beef roast 124°F cooling in the walk-in cooler X reported short time period. Roast was cut up into smaller portions during inspection. Observed cooked peppers and cooked garlic cloves that had been cooled in a covered container in the walk-in. Cool potentially hazardous foods in an uncovered container at shallow food depths. Reported that cooked potentially hazardous foods are usually cooled at room temperature for 15-30 minutes before being placed into refrigeration. Check cooling temperatures with the available probe thermometers to ensure that it cools from 135-70°F within 2 hours and from 70-41°F within the next 4 hours (total cooling time: 6 hours).
- 14) Observed employee drying clean utensils with a towel in the wait station. Only air dry utensils. Observed damp towel stored on clean forks in the wait station.

Note: Dishwasher in small bar area was inoperable at time of inspection. Reported that repairman had been called.