

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Sierra Nevada Taproom & Restaurant		<b>DATE</b> 4/13/07
<b>ADDRESS</b> 1075 E. 20 <sup>th</sup> St., Chico, CA		<b>RECHECK DATE</b> 3+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2460
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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>3) Observed cooked, cubed steak 66°F X 1½ hours stored in the top portion of the large pizza prep refrigerator. Cool steak completely to 41°F before storing in the top portion of the prep refrigerator. Observed a deep, covered container of cooked, cubed steak 69-71°F X 1½ hours cooling in the bottom portion of the small pizza prep refrigerator. All steak was transferred to a shallow container to cool properly in the walk-in cooler. Cool all potentially hazardous foods in shallow, uncovered containers in the walk-in cooler.</p> <p>31) Clean the floors in the walk-in freezer to remove misc. debris.</p> <p>Notes: The top portion of the small pizza prep refrigerator is inoperable at this time and no potentially foods are being stored in this section. Reported that a new prep refrigerator has been ordered.</p> <p>Bryan Robinet passed the ServSafe exam on 2/26/04.</p>
2	Cooking/Reheating			
3	Cooling	X		
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			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
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			
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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<b>R.E.H.S.</b>
<b>RECEIVED BY:</b>
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