

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

DBA/NAME Spice Creek		DATE 11-28-07
ADDRESS 230 W 3 rd St, Chico		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2516
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 days

See reverse side for the 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				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _3-18-09_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		x	x
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use				x			16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			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	WATER & WASTE WATER						
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available			
	x		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							x			22. Sewage and wastewater properly disposed			
							VERMIN						
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						x
24. Person in charge present and performs duties							39. Thermometers provided and accurate						x
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						x
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							x	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.							x	48. Plan review required for new or remodel construction					
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							x	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							x	51. Permit Suspension					
37. Vending machines							x	52. Other					

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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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, 35- Temperature of foods in one-door prep refrigerator 45° - 49° F at time of inspection. Monitor prep refrigerator and adjust/ repair so as to maintain all potentially hazardous foods at 41° F or less.
- 9- Cool cooked foods completely in walk-in cooler prior to placing in prep refrigerators (which are designed to keep cold food cold)—cooked potatoes 90° F in top of prep refrigerator in front prep area; some other foods 49° F in small prep refrigerator in back prep area.
- 14- Clean and then sanitize cutting boards (washed manually) in an approved sanitizer, rather than just washing cutting boards.
- 14, 34- No sanitizer detected in rinse cycle of dishwasher. Use test papers (available at time of inspection) to check dishwasher sanitizer level daily. Sanitizer (quaternary ammonia) available for manually sanitizing dishes at this time. Dishwasher service person to be called for dishwasher to be serviced tomorrow. OK to wash dishes in dishwasher then manually sanitize dishes on a temporary basis.
- 30- No label observed on ice bucket in bar area.
- 33- Reseal worn wood shelves in cabinet at bar area where needed.
- 35- a) Some standing water observed in bottom of wine refrigerator—clean/ repair if needed.
b) A few containers of vegetables stored in larger container of ice at front stove/ prep area—provide additional mechanical refrigeration if needed.
- 36- Wash cutting gloves at facility only rather than occasionally taking home to wash.
- 38- a) Small deep fryer, in back prep area, is currently not under hood.
b) Replace missing filters in both type I hoods.
- 39- No thermometer observed in 3-door prep refrigerator (38° F) in front prep area.
- 40- No sanitizer in container of soapy water, used for cleaning rags, at bar area. OK to use quaternary ammonia sanitizer for cleaning rags.