

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

DBA/NAME Duffy's	DATE 10-20-08
ADDRESS 337 Main St., Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2525
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

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:						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				X			14. Food contact surfaces: clean and sanitized			
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			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						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			
		X	9. Proper cooling methods				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							OUT
SUPERVISION /PERSONAL CLEANLINESS												OUT	
24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use						X	
25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate							
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.						41. Plumbing: Plumbing in good repair, proper backflow devices						X	
27. Food separated and protected						X	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						X	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						X	
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						X	51. Permit Suspension						
37. Vending machines							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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

- 6-** Provide paper towel dispenser for front bar handsink.
–Provide sanitary pump soap and paper towel dispensers at back bar.
- 27, 35-** Observed ice bin units with beverage cooling plates and tubes in contact with ice intended for customer consumption. Provide means to properly separate customer ice from contact with cooling plates/tube, (i.e. replace current ice bins with one's having integral cooling plates/tubes, obtain separate approved ice bin routed to drain into approved indirect sewage connection).
- 29-** Label spray bottles as to contents.
- 35-** Clean beverage gun holders to remove some mold and provide drain lines.
–Clean inside of ice machine to remove some mold.
- 35, 41, 45-** As back room is under 'construction', back bar shall be properly repaired with approved equipment, materials and proper drainage (i.e. replace 'makeshift' PVC-pipe drain trap under bar, provide approved separate ice bin, repair worn/damaged areas of flooring).
- 36-** Observed clean pitchers stacked before thoroughly air-drying.
- 38-** Provide shatterproof bulbs/covers for overhead lighting in room at far end of bar, at entrance and inside walk-in and at back bar.