

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

|  |                   |   |  |
|--|-------------------|---|--|
| <b>DBA/NAME The Dugout</b>                   |                   | <b>DATE 12-2-08</b>                         |  |
| <b>ADDRESS 319 Main St #100, Chico 95928</b> |                   | <b>RECHECK DATE</b>                         |  |
| <b>OWNER/OPERATOR</b>                        |                   | <b>SITE # 2536</b>                          |  |
| <b>MAILING ADDRESS</b>                       |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b>         |  |
| <b>INVENTORY TYPE 16F- 24</b>                | <b>SERVICE 01</b> | <b>CORRECT MINOR VIOLATIONS BY: 30 days</b> |  |

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 _____   |     |     |            | x  |     |     | 13. Food in good condition, safe and unadulterated  |     |     |            |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>   |     |     |  |     |     |            |  |     |     |   |     |     |            |
| x   |     |     | 2. Communicable disease; reporting, restrictions & exclusions                          |     |     |            | <b>FOOD FROM APPROVED SOURCES</b>  |     |     |   |     |     |            |
| 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                               |     |     |            | <b>SPECIAL PROCEDURES</b>  |     |     |   |     |     |            |
| <b>TIME AND TEMPERATURE RELATIONSHIPS</b>   |     |     |  |     |     |            |  |     |     |   |     |     |            |
| x   |     |     | 7. Proper hot and cold holding temperatures  |     |     |            |  |     | x   | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan   |     |     |            |
|   |     | x   | 8. Time as a public health control: Proper procedures & records                        |     |     |            |  |     | x   | 19. Consumer advisory provided for raw or undercooked foods                                 |     |     |            |
| x   |     |     | 9. Proper cooling methods  |     |     |            |  |     | x   | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered |     |     |            |
|   |     |     | 10. Proper cooking time & temperatures   |     |     | x          | <b>WATER &amp; WASTE WATER</b>   |     |     |   |     |     |            |
| x   |     |     | 11. Proper reheating procedures for hot holding  |     |     |            | x  |     |     | 21. Hot and cold water available  |     |     |            |
| <b>LIQUID WASTE DISPOSAL</b>  |     |     |  |     |     |            |  |     |     |   |     |     |            |
|   |     |     |  |     |     |            | x  |     |     | 22. Sewage and wastewater properly disposed   |     |     |            |
| <b>VERMIN</b>   |     |     |  |     |     |            |  |     |     |   |     |     |            |
|   |     |     |  |     |     |            | x  |     |     | 23. No rodents, insects, birds, or animals  |     |     |            |
|   |     |     |  |     |     | <b>OUT</b> |  |     |     |   |     |     | <b>OUT</b> |
| <b>SUPERVISION /PERSONAL CLEANLINESS</b>  |     |     |  |     |     |            |  |     |     |   |     |     |            |
|   |     |     | 24. Person in charge present and performs duties                                       |     |     |            | <b>38. Adequate ventilation and lighting; designated areas, use</b>                        |     |     |   |     |     |            |
|   |     |     | 25. Personal cleanliness and hair restraints   |     |     |            | <b>39. Thermometers provided and accurate</b>  |     |     |   |     |     |            |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>   |     |     |  |     |     |            |  |     |     |   |     |     |            |
|   |     |     | 26. Approved thawing methods used, frozen food maintained frozen.                      |     |     |            | <b>40. Wiping cloths: properly used and stored</b>   |     |     |   |     |     |            |
|   |     |     | 27. Food separated and protected   |     |     |            | <b>PHYSICAL FACILITIES</b>   |     |     |   |     |     |            |
|   |     |     | 28. Fruits and vegetables washed as required.  |     |     |            | <b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>                      |     |     |   |     |     |            |
|   |     |     | 29. Toxic substances properly identified, stored, used                                 |     |     |            | <b>42. Garbage and refuse properly disposed; facilities maintained</b>                     |     |     |   |     |     |            |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>   |     |     |  |     |     |            |  |     |     |   |     |     |            |
|   |     |     | 30. Food properly stored; food storage containers identified                           |     |     |            | <b>43. Toilet facilities: properly constructed, supplied, cleaned</b>                      |     |     |   |     |     |            |
|   |     |     | 31. Consumer self-service facilities properly constructed and maintained               |     |     |            | <b>44. Premises; personal/cleaning items; vermin-proofing</b>                              |     |     |   |     |     |            |
|   |     |     | 32. Food properly labeled & honestly presented   |     |     |            | <b>PERMANENT FOOD FACILITIES</b>   |     |     |   |     |     |            |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |     |  |     |     |            |  |     |     |   |     |     |            |
|   |     |     | 33. Nonfood contact surfaces clean and in good repair.                                 |     |     |            | <b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b> |     |     |   |     |     |            |
|   |     |     | 34. Warewashing facilities: Adequate, maintained, properly used, test strips available |     |     | x          | <b>46. No unapproved private homes/ living or sleeping quarters</b>                        |     |     |   |     |     |            |
|   |     |     | 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity     |     |     | x          | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>   |     |     |   |     |     |            |
|   |     |     | 36. Equipment, utensils and linens: Properly stored and used                           |     |     |            | <b>47. Signs posted; last inspection report available</b>                                  |     |     |   |     |     |            |
|   |     |     | 37. Vending machines   |     |     |            | <b>48. Plan review required for new or remodel construction</b>                            |     |     |   |     |     |            |
| <b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>   |     |     |  |     |     |            |  |     |     |   |     |     |            |
| 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 indicted violations by the next scheduled time, call this office prior to the inspection day.

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(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY: mailed/ faxed**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No current food safety certificate available at time of inspection. Fax copy of food safety certificate to this Dept. (include name of facility on fax).
- 10- Final temperatures of cooked hamburgers reportedly not being checked—use digital probe thermometer (available) to check final temperatures of cooked hamburgers.
- Note: No hamburgers being cooked at time of inspection.
- 14, 34- No sanitizer detected in rinse cycle of kitchen dishwasher—sanitizer container changed during inspection to provide sanitizer to dishwasher. Use test strips (available) to check sanitizer level in rinse cycle of dishwashers daily. Use test papers to check sanitizer concentration in sanitizer compartment of bar sink—adjust sanitizer concentration as needed.
- 35- a) Provide backsplash on prep sink so as to seal up gap between sink and wall. Backsplash shall be smooth, easily cleanable, non-absorbent (ie: stainless steel) and installed so as to facilitate cleaning.
- b) Replace ice chests, used for icing down bottled beer, with commercial equipment (ie: bottle refrigerator, ice bin, etc). Ice bin shall drain to an indirect sewage connection (ie: floor sink).
- 44- a) Front door left open during inspection—keep front door closed.
- b) Mops observed near janitorial sink—provide hangers for mops so that mops will dry out after use.
- 45- Patch/ repair worn areas of floor in beer/ keg walk-in cooler so as to be smooth, easily cleanable, durable and in good repair.