

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

<b>DBA/NAME</b> Chico Sports Club		<b>DATE</b> 1-3-08
<b>ADDRESS</b> 260 Cohasset Rd. #C, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2560
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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		
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food					
Food Safety Certificate Exp Date 1-10-11							X			13. Food in good condition, safe and unadulterated					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			X		
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					
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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				<b>WATER &amp; WASTE WATER</b>								
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available					
	X		11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>								
						X				22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
						X				23. No rodents, insects, birds, or animals					
						OUT							OUT		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use								
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	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							X	
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							X	44. Premises; personal/cleaning items; vermin-proofing							X
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>								
30. Food properly stored; food storage containers identified							X	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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>								
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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<b>DBA/NAME</b> Chico Sports Club	<b>DATE</b> 1-3-08
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1-** Food handler unaware of proper cooling, cooking/reheating procedures and temperatures when questioned during inspection.
- 6-** No paper towels available at hand sinks. Reported that paper towel rolls are being stored on counter, as the dispenser is broken.
- 14-** Observed spoon (for soup) stored directly on front counter and immediately adjacent to hand sink. Observed ice scoop handle stored lying on ice in bin.
- 29-** Observed unlabeled spray bottle stored atop microwave and chemical spray bottles hanging from edge of counter storing disposable beverage cups. Observed bulletin board with coffee card secured by tack stored above beverage dispenser and disposable cups.
- 30-** Observed bag of tortilla chips stored directly on floor in back room. Observed bucket labeled "ice" being used as garbage can at front counter.
- 35-** Observed damaged cabinet door at coffee storage. Clean handle and inside of microwave to remove some residues. Provide handles on sliding doors of refrigerated display case so as to easily open and properly close. Replace damaged counters adjacent to beverage machine within next 6 months to facilitate cleaning.
- 36-** Observed disposable condiment containers stored in plastic container duct-taped together, Observed disposable bowl and cup stored immediately adjacent to hand sink.
- 39-** Observed dial thermometer at coffee machine to be improperly calibrated. Note: Digital thermometer available and OK.
- 40-** Observed a few wiping rags stored atop counters and slide-top freezer at front.
- 41-** Repair leaky faucets at both front hand sinks.
- 44-** Chain all CO2 tanks to rigid structure.
- 45-** Clean floors in hard-to-reach areas to remove some misc. debris. Observed some damaged floor areas where sheet vinyl is peeling at self-cove.

Note: Verify that there is an approved cross connection at janitorial sink for hose attached to faucet.