

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Lost on Main		DATE 5-11-07
ADDRESS 319 Main St., #210, Chico		RECHECK DATE
OWNER/OPERATOR Kyle Ullrich & Neil Andrews		SITE # 2635
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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>13- No handled scoops/utensils for dispensing ice from bins at bar.</p> <p>18- Clean and sanitize (rubber) beverage gun holders to remove mold and drink residues. Clean drain lines of beverage gun holders to remove mold. Clean inside of ice machine to remove some mold. Remove inoperable/unused equipment (i.e. ice machine in hall) to facilitate cleaning.</p> <p>26- Replace missing handle for cold water at bar hand sink faucet.</p> <p>27- No paper towels or soap dispensers available at bar hand sink.</p> <p>31- Paint/seal bare wood block-spacers behind bar utensils sink. Clean floors at bar in hard-to-reach areas to remove some debris.</p> <p>34- No shatterproof bulbs/covers for overhead lighting above ice machine or on beverage storeroom.</p> <p>Note: Verify sump-pump drainage system (noted on inspection report dated 10-24-06) of beer keg drain tray/line for walk-in refrigerator condenser is operable.</p>
2	Cooking/Reheating			
3	Cooling			
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		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
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"/>	<input type="checkbox"/>
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R.E.H.S.
RECEIVED BY: mailed 5-14-07
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