

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Canyon Oaks		<b>DATE</b> 2-14-07
<b>ADDRESS</b> 999 Yosemite Dr., Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2668
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b>	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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		X	<p>1) Some partially cooked bacon left out at room temperature (70°F). Reportedly bacon was only left out for short period of time (was discarded by manager during the inspection). Keep bacon in refrigerator.</p> <p>7) A few raw meat items were stored over cooked meat and cooked pasta in drawer refrigerator (all the food will be cooked). Large container of raw pooled eggs was stored over covered dressings in walk-in cooler.</p> <p>8) Some bulk containers of food ingredients in back store room were not labeled.</p> <p>11) Cooks did have non-digital probe thermometers but admitted having difficulty in checking cooking temperatures of small or thin foods. Obtain digital probe thermometers for checking cooking temperatures. Inaccurate or missing thermometers in one prep refrigerator and both bar refrigerators.</p> <p>12) Food handlers are not always washing their hands when required (such as after handling raw meats at cook line). Manager instructed cooks to start wearing disposable gloves when handling raw meats at the cook line and then dispose of the gloves afterwards. Establish written handwashing policy and go over it with all food employees.</p> <p>15) Some dried food debris observed on slicer which was used earlier in the day.</p> <p>17) No data plate on dishwasher. The dishwasher operator was unaware of the correct sanitizer strength (which would have been stated on the data plate).</p> <p>24) Some wiping rags observed on tables/equipment and on bar equipment. Buckets of weak (less than 200 PPM) solution of sanitizer were readily available (in kitchen) and are reportedly changed every two hours. Operator will check on proper sanitizer strength coming out of dispenser.</p> <p>27) Bar hand sink was being used for dumping produce, which rendered the hand sink unusable. This was corrected during the inspection.</p> <p>31) Clean floors under cooking equipment and under equipment/shelves in liquor storeroom and bar area.</p> <p>Not observed notes:</p> <ul style="list-style-type: none"> <li>➤ Buffet was not in operation. Reportedly only salad items and cooked foods are displayed at buffet. Hot foods are displayed in metal pans over chemical heating devices. Salad items are stored on ice. All foods are reportedly prepared just before the buffet and normally left at buffet for an hour or less.</li> <li>➤ Cooked foods are reportedly either cooled on shallow pans in walk-in or in ice water baths. Verify that cooling methods cool hot foods from 135-70°F in two hours and then from 70-41°F in 4 hours.</li> <li>➤ If containers of ice water will be provided on the gulf course, then follow industry accepted standards for protecting and dispensing the water and ice, and for cleaning and sanitizing the water containers.</li> </ul>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		X	
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer		X	
12	Handwashing	X		
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		X	
16	Utensil Sink			
17	Dishwasher		X	
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>	<p><b>R.E.H.S.</b></p> <hr/> <p><b>RECEIVED BY:</b> Fax 2-15-07</p> <hr/> <p><b>Page</b> 1 <b>of</b> 1</p>
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