

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

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|--|-------------------|-------------------------------------|--|
| DBA/NAME Canyon Oaks Country Club | | DATE 10-31-08 | |
| ADDRESS 999 Yosemite Dr., Chico | | RECHECK DATE | |
| OWNER/OPERATOR | | SITE # 2668 | |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: | |
| INVENTORY TYPE 16F-25 | 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: 5-2012 | | | | | | X | | | 12. Proper procedures followed for returned and reservice of food | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | | | | | | | | | |
| X | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | | | X | | | 13. Food in good condition, safe and unadulterated | | | |
| 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 | | | |
| | | | 5. Hands clean and properly washed; gloves used properly | | | X | X | | | | | 16. Shell stock with completed tags, in good condition, properly stored/displayed | | | X |
| | | | 6. Adequate handwashing facilities supplied & accessible | | | | | X | | | X | 17. Compliance with Gulf Oyster Regulations | | | |
| TIME & TEMPERATURE RELATIONSHIPS | | | | | | | | | | | | | | | |
| | | | 7. Proper hot and cold holding temperatures | | | | | X | | | X | 18. Compliance with variance, specialized process, & HACCP Plan | | | |
| | | | 8. Time as a public health control: Proper procedures & records | | | | | X | | | X | 19. Consumer advisory provided for raw or undercooked foods | | | |
| | | | 9. Proper cooling methods | | | | | X | | | X | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered | | | |
| | | | 10. Proper cooking time & temperatures | | | | | X | WATER & WASTE WATER | | | | | | |
| X | | | 11. Proper reheating procedures for hot holding | | | | | | X | | | 21. Hot and cold water available | | | |
| | | | | | | | | | X | | | 22. Sewage and wastewater properly disposed | | | |
| VERMIN | | | | | | | | | | | | | | | |
| | | | | | | | | | X | | | 23. No rodents, insects, birds, or animals | | | |
| OUT | | | | | | | | OUT | | | | | | | |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | | | | | | | | | | |
| | | | 24. Person in charge present and performs duties | | | | | | 38. Adequate ventilation and lighting; designated areas, use | | | | | | |
| | | | 25. Personal cleanliness and hair restraints | | | | | | 39. Thermometers provided and accurate | | | | | | |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | | | | | | | | | | | | |
| | | | 26. Approved thawing methods used, frozen food maintained frozen. | | | | | | 40. Wiping cloths: properly used and stored | | | | | | |
| | | | 27. Food separated and protected | | | | | | PHYSICAL FACILITIES | | | | | | |
| | | | 28. Fruits and vegetables washed as required. | | | | | | 41. Plumbing: Plumbing in good repair, proper backflow devices | | | | | | |
| | | | 29. Toxic substances properly identified, stored, used | | | | | | 42. Garbage and refuse properly disposed; facilities maintained | | | | | | |
| FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | | | | | | | | | | |
| | | | 30. Food properly stored; food storage containers identified | | | | | | 43. Toilet facilities: properly constructed, supplied, cleaned | | | | | | |
| | | | 31. Consumer self-service facilities properly constructed and maintained | | | | | | 44. Premises; personal/cleaning items; vermin-proofing | | | | | | |
| | | | 32. Food properly labeled & honestly presented | | | | | | PERMANENT FOOD FACILITIES | | | | | | |
| EQUIPMENT/ UTENSILS/ LINENS | | | | | | | | | | | | | | | |
| | | | 33. Nonfood contact surfaces clean and in good repair. | | | | | | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean | | | | | | |
| | | | 34. Warewashing facilities: Adequate, maintained, properly used, test strips available | | | | | | 46. No unapproved private homes/ living or sleeping quarters | | | | | | |
| | | | 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity | | | | X | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | |
| | | | 36. Equipment, utensils and linens: Properly stored and used | | | | | | 47. Signs posted; last inspection report available | | | | | | |
| | | | 37. Vending machines | | | | | | 48. Plan review required for new or remodel construction | | | | | | |
| | | | | | | | | | 49. Permits Available | | | | | | |
| | | | | | | | | | 50. Impoundment of unsanitary equipment or food | | | | | | |
| | | | | | | | | | 51. Permit Suspension | | | | | | |
| | | | | | | | | | 52. Other | | | | | | |

- OBSERVATIONS AND CORRECTIVE ACTIONS:** 5) Food handler observed washing hands in wiping rag sanitizer and then wiping with rag.
- 6) Handwashing sink not usable in bar.
7. 8) Batter left out at room temperature (74°F). Keep refrigerated or time tag and discard every 2-4 hours.
- 9) Soups were being cooled in 3-4 quarts at depths over 2 inches. Cool at depths of 2 inches or less or less than 2 quarts.
- 10) Cooks not checking cooking temperatures of all raw meats. No digital probe thermometer readily available for checking small meat items.
- 14) Cutting knives cleaned/sanitized using wiping rag from wiping rag sanitizer bucket. Clean and sanitize using dish washer. Some food debris observed on slicer (that was not being used).
- 16) Shellfish tags no being kept for 90 days. Note: No oysters being sold or used.
- 35) Clean inside of ice machine of residues. Clean knife rack. 39) No visible thermometer in prep refrigerator.
- 40) Many soiled wiping rags observed on tables and equipment. 45) Repair loose base coving on prep table side of walk-in cooler.

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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. <input type="checkbox"/> | 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. RECEIVED BY: Page 1 of 1 |
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