

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

DBA/NAME Bella's Sports Pub		DATE 1-14-08	
ADDRESS 134 Broadway, Chico		RECHECK DATE 7+ days	
OWNER/OPERATOR Bella's Sports Pub, LLC		SITE # 2724	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7+ 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				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X	
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
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				
			5. Hands clean and properly washed; gloves used properly			X			X	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	X		X			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				WATER							
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available				
	X		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
							VERMIN							
							X			23. No rodents, insects, birds, or animals				
													OUT	
SUPERVISION /PERSONAL CLEANLINESS														
24. Person in charge present and performs duties							X							
25. Personal cleanliness and hair restraints							X							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.								41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected							X	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						
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.							X	48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X	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/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** No current food safety certificate available. Food handler at time of inspection unaware of proper food safety knowledge (i.e. proper cooking/reheating/hot-holding temperatures and procedures; cooling and thawing procedures). At least one person currently employed at this facility shall pass an approved food safety exam within next 60 days.
- 5-** Observed food handler enter kitchen for food order and not wash hands. –Observed bartender reenter facility after smoking and not wash hands.
- 6-** Observed basins of hand sinks obstructed (i.e. soiled wiping rags in kitchen; bucket of misc. personal items and paper towel roll at bar). –No paper towel dispenser at bar handsink.
- 7-** Observed soup 130-134°F hot-holding, for short time period, on stovetop without flame. Reported soup was heated fresh from frozen. Flame turned on and soup re-reheated during inspection.
- 14-** Observed many food contact surfaces of equipment (i.e. vegetable slicer, eggs slicer, electric slicer, knife rack) to be soiled with accumulated food debris/residues. –Observed soiled rag atop prep refrigerator cutting board. –Reported 'clean' bar glasses are dipped into Quat-sanitizer solution instead of maintaining 60-second contact time.
- 14, 36-** Observed 'clean' utensils (i.e. plates, bowls cups) to be soiled with dried food residues stored on cart adjacent to prep refrigerator.
- 24-** No designated "person in charge" available at time of inspection.
- 25-** Observed food handler to not don apron when returning to kitchen for food prep/service.
- 27-** Observed fan soiled with accumulated dust suspended from ceiling directly above steam table and opened prep refrigerator. –Observed soiled fly strip affixed to wall immediately adjacent to utensil sink.
- 29-** Observed can of 'bug eliminator' labeled "use in non-food areas" stored on equipment/utensil storage rack in kitchen. –Observed can of Raid, for use on households only, stored in cabinet at bar. –Observed many unlabeled spray bottles throughout facility.
- 30-** Observed tomato puree stored in opened, foil-covered #10 can inside walk-in.
- 30, 44-** Observed a sweater stored in plastic container atop bulk ketchup bag.
- 33-** Observed worn wood shelf above prep refrigerator in kitchen. –Seal bare wood base at water heater and bare wood shelves above utensil sink to facilitate cleaning. –Observed counters and plastic netting at bar (under liquor bottles) to be soiled with accumulated sticky residues.
- 34-** Observed utensil sink drainboards to be soiled with dried food debris. –No test strips available at dishwasher for daily sanitizer check. Note: Sanitizer OK when checked during inspection.
- 35-** Observed scale and microwave soiled with dried food residues. –Observed soiled, domestic/unapproved Rachael Ray food processor stored on rack in kitchen. –Clean all cookline equipment, especially in hard-to-reach areas, to remove accumulated food debris and greasy residues. –Observed top panels to ice machine to be damaged/loose. –Observed mold in beverage gun holder. –Observed ice bin with tubes/cooling plate in contact with customer ice. Replace ice bin with approved unit that has integrated tubes and cooling plate within next 6-months.
- 36-** Observed pans and cutting board soiled with some dried food debris stored on rack in kitchen. –Observed covers for fryers to be stored directly on kitchen floor. –Observed plastic netting on rack storing 'clean' glasses to be soiled. Observed 'clean' glasses stacked while still wet at bar. Observed coffee cups stored atop towel at bar.
- 39-** No probe thermometer available.
- 40-** No designated/labeled sanitizer bucket(s) available to properly store wiping rags between uses.
- 41-** Clean all floor sink throughout facility to remove accumulated mold and food debris. –Raise ice machine drainpipe off floor to facilitate cleaning.
- 44-** Observed many misc. personal items (i.e. purse, CD's, tools) stored on equipment/utensil rack in kitchen. –Clean janitorial sink to remove mold.
- 45-** Clean floors throughout facility, especially corners/hard-to-reach areas, to remove accumulated food debris/residues, mold, utensils and misc. trash. –Observed loose FRP trim in kitchen adjacent to walk-in and damaged/melted FRP behind fryers. –Observed missing ceiling/cover above ice machine/dishwasher area. –Observed ceiling wallboard damaged (gaps at seams) in utensil washing room. –Observed loose FRP panel adjacent to utensil sink. –Observed floor in janitorial sink room to be damaged (i.e. peeling at cove) and soiled.

Note: Floors in restrooms have top-set cove base.