

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

<b>DBA/NAME</b> Bella's Sports Pub	<b>DATE</b> 12-17-08
<b>ADDRESS</b> 134 Broadway, Chico	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2724
<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>

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:				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X	X	X
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X		X		17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>								X		18. Compliance with variance, specialized process, & 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>						
			10. Proper cooking time & temperatures			X	X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				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						X
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						
<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						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							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:**

**SEE PAGE 2**

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.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1 (Note):** Facility under new ownership. At least one person currently employed at this facility shall take and pass an approved food safety exam within the next 60-days.
- 6-** Reaffix soap dispenser, stored atop bar handsink, to wall. Provide paper towels in available dispenser at bar.  
 >Provide approved, separate and designated hand sink in rear kitchen/utensil washing area within next 6-months.
- 10, 39-** Food handler reported some incorrect final internal cooking temperatures of potentially hazardous foods when questioned during inspection. Proper cooking temperatures reviewed with food handler. Replace battery to available digital probe thermometer or provide new.
- 14-** Reported that prep refrigerator cutting board is not properly cleaned (i.e. washed/rinsed/sanitized) every 4-hours. Provide means to properly clean cutting board "in-place" during operating hours and remove cutting board at end of day for cleaning at utensil washing area.  
 >Observed some dried tomato residue/debris on tomato slicer.  
 >Clean magnetic knife rack to remove some food debris/residues.  
 >Observed cheese debris on electric slicer. Verified proper cleaning procedure of slicer during inspection.  
 >Observed bowls to still have food debris/residues after 2 cycles of dishwasher. Verified proper cleaning of utensils during inspection. Note: Dishwasher sanitizer OK when checked with inspector's test strips.
- 27-** Observed plastic and glass containers/bottles stored in ice bin within ice intended for consumer beverages.
- 27, 45-** Observed boxes of foods (potato fries, lemons, packaged shredded cheese) stored directly on floor of walk-in. Observed many areas of pooled water on floor of walk-in.
- 30-** Observed foods stored in (original) opened #10 cans. Once opened, store foods in approved food grade containers and discard cans.
- 35-** Replace (domestic) Rachael Ray food processor with commercial.  
 >Replace duct-taped plastic seasoned salt container to facilitate cleaning.  
 >Clean hard-to-reach areas of prep refrigerator (i.e. under lid, in back corners) to remove food debris/residues.  
 >Discard/replace damaged/cracked plastic food storage containers.  
 >Defrost Whirlpool upright freezer, stored in rear kitchen.  
 >Clean conduit for beer lines to remove mold/algal residues.
- 36-** Observed ice scoop stored directly atop side panel of ice machine.
- 38-** Replace hood baffle(s) so as to eliminate gap.  
 >Provide shatterproof bulbs/covers for overhead lighting in rear kitchen/utensil washing area.
- 41-** Repair leak at dishwasher to eliminate pooled water on floor directly under machine.  
 >Clean floor sink (of 3-compartment sink) to remove misc. debris.  
 >Repair leaky faucet at janitorial sink.
- 44-** Observed mop stored in mop bucket at janitorial sink area. Store mop so as to hang.  
 >Chain CO2 tanks to rigid structure.
- 45-** Clean floors in hard-to-reach areas at cookline to remove some food debris/greasy residues.  
 >Clean floor under beverage syrup boxes/rack to remove sticky residues and misc. debris.  
 >Observed top-set cove base in women's restroom. Note: Floor in restroom shall be replaced when no longer in good condition or cleaning violations are observed during routine inspections.  
 >Seal bare wooden base under water heater to facilitate cleaning within next 6-months.  
 >Repair/replace loose/damaged FRP panels/trim (behind prep and hand sinks at cookline kitchen) within next 6-months.  
 >Repair gaps at ceiling panel junctions in rear kitchen to facilitate cleaning within next 6-months. Note: Ceiling finish shall be smooth, easily cleanable and non-absorbent.