

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

DBA/NAME Bella's Sports Pub	DATE 10-15-09
ADDRESS 134 Broadway, Chico	RECHECK DATE 4+ days
OWNER/OPERATOR	SITE # 2724
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 2012			X	X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							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			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			
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			
TIME & TEMPERATURE RELATIONSHIPS								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			
			9. Proper cooling methods	X		X	WATER & WASTE WATER						
			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			
							VERMIN						
							X			23. No rodents, insects, birds, or animals			
						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							40. Wiping cloths: properly used and stored						
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES						
			27. Food separated and protected			X	41. Plumbing: Plumbing in good repair, proper backflow devices						
			28. Fruits and vegetables washed as required.				42. Garbage and refuse properly disposed; facilities maintained						
			29. Toxic substances properly identified, stored, used			X	43. Toilet facilities: properly constructed, supplied, cleaned						
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing						
			30. Food properly stored; food storage containers identified				PERMANENT FOOD FACILITIES						
			31. Consumer self-service facilities properly constructed and maintained				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			33. Nonfood contact surfaces clean and in good repair.				47. Signs posted; last inspection report available						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X	48. Plan review required for new or remodel construction						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X	49. Permits Available						
			36. Equipment, utensils and linens: Properly stored and used			X	50. Impoundment of unsanitary equipment or food						
			37. Vending machines				51. Permit Suspension						
							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/

R.E.H.S.

RECEIVED BY: faxed

Page 1 of 2

DBA/NAME Bella's Sports Pub	DATE 10-15-09
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** Food employee not knowledgeable of proper food handling/safety (i.e. cooking/reheating/hot-holding temperatures, cooling procedures, thermometer usage) when questioned during inspection. Food safety certificate holder shall educate all food employees of proper food safety.
- 6-** Handsink at bar obstructed by bucket and no soap or paper towels available.
>Provide separate and designated hand sink in dish room within next 30 days.
- 9-** Observed food employee covering deep (6+ inches) container of hot soup intended to be cooled. Discussed proper cooling procedures during inspection and ice bath was set-up to cool soup.
- 10 ,39-** Probe thermometer not readily available at cookline, nor adequate for temping foods served at this facility. Provide digital probe thermometer, accurate at the tip, to check final cooking temperatures of small/thin foods.
- 14-** Observed 'clean' prep bowls (stored on table adjacent to fryer) stacked wet and one soiled with some lettuce debris. Observed dried tomato debris on tomato slicer and some stainless steel food pans (stored on utensil rack in dish room) to be soiled with dried food debris/greasy residues. Observed 'clean' glasses at bar stacked together while wet.
- 27, 36-** Observed container of raw seasoned chicken, covered with plastic wrap, stored atop pickle bucket inside walk-in. Observed tongs stored within bucket and tong handles in contact with raw chicken.
- 29-** Observed papers secured to bulletin board with tacks and board affixed to wall above prep sink. Relocate board so as not be above/adjacent to food prep/open food storage areas.
- 34-** Reported that dishwasher is not checked daily for sanitizer concentration.
- 35-** Clean prep refrigerator at lid hinges, inner door panels and door seals to remove food debris/residues. Replace damaged door handle to prep refrigerator. Clean inside microwave to remove food residues.
- 36-** Observed forks and spoons stored with handles down in plastic cup on utensil rack adjacent to prep refrigerator. Secure CO2 tanks to rigid structure (i.e. chain to wall).
- 38-** Provide shatterproof bulbs/cover for light in dish room.
- 45-** Clean kitchen floor under cookline equipment and prep refrigerator to remove accumulated food debris/greasy residues. Clean walls above service window and prep refrigerator to remove dust. Clean wall behind microwave to remove some food residues. Repair holes in FRP/wallboard above prep sink. Clean floor under beverage syrup rack to remove dust/misc. debris and replace missing ceiling panels in storage room. Observed floor in mop room to be peeling from wall at cove. Women's restroom floor not self-coved.