

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

DBA/NAME Bella's Sports Pub		DATE 1-22-08	
ADDRESS 134 Broadway, Chico		RECHECK DATE 2+ days	
OWNER/OPERATOR Bella's Sports Pub, LLC		SITE # 2724	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 2+ 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				12. Proper procedures followed for returned and reservice of food			
Food Safety Certificate Exp Date 1-11-10										13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X
			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods				WATER						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
										22. Sewage and wastewater properly disposed			
							VERMIN						
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							ADDITIONAL VIOLATIONS						
			24. Person in charge present and performs duties			X	38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
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:

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. **XX**

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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: faxed

Page 1 of 2

DBA/NAME Bella's Sports Pub	DATE 1-22-08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** Valid food safety certificate, for person currently employed at facility, available during reinspection. Limited food safety knowledge (i.e. proper cooking/reheating/hot-holding temperatures and procedures; cooling and thawing procedures) among food handlers.
- 6-** Observed basin of kitchen hand sink to be obstructed (i.e. spray bottle, misc. debris). –Observed roll of paper towels stored on side of bar hand sink. Provide approved dispenser for paper towels at bar.
- 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 many soiled rags atop food contact surfaces in kitchen (i.e. prep refrigerator cutting board). –Reported ‘clean’ bar glasses are dipped into Quat-sanitizer solution instead of maintaining 60-second contact time. Observed wet/cleaned bar glasses stacked before completely air-drying.
- 24-** No designated “person in charge” available at time of reinspection.
- 27-** Observed soiled fly strip affixed to wall immediately adjacent to utensil sink.
- 29-** Observed can of Raid, for use on households only, stored in cabinet at bar. –Observed a few unlabeled spray bottles throughout facility.
- 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 drainboard to be soiled with dried food debris. –No test strips available at dishwasher for daily sanitizer check. Note: Sanitizer OK when checked during reinspection.
- 35-** Observed scale and microwave soiled with dried food residues. –Observed soiled, domestic/unapproved Rachael Ray food processor stored on rack in kitchen. –Continue to 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 food pans soiled with some dried food debris stored on rack in kitchen. –Observed covers for fryers to be stored directly on kitchen floor. –Observed damaged/melted rubber spatulas stored on utensil storage cart (at end of cookline) and cart soiled with food debris and greasy residues. –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.
- 40-** No designated/labeled sanitizer bucket(s) available to properly store wiping rags between uses.
- 41-** Clean all floor sinks 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-** Continue to 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.