

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

DBA/NAME <u>Bella's Sport Pub</u>	DATE <u>3-21-07</u>
ADDRESS <u>134 Broadway Chico</u>	RECHECK DATE
OWNER/OPERATOR	SITE # <u>2724</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>16F-23</u> SERVICE <u>01</u> TIME	CORRECT MINOR VIOLATIONS BY: <u>20 days</u>
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>	PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			2-Reported that foods not checked for proper reheating or hot holding temperatures with available thermometers.
2	Cooking/Reheating		X	
3	Cooling			7-Observed boxes of bagged potatoes stacked on floor of walk-in. Observed opened box raw chicken stored on shelf adjacent to cooked/ready-to-eat foods.
4	HACCP Plan			
5	Pure Food			15-Observed some residue on tomato slicer.
6	Frozen Food			
7	Refrigerator Storage		X	18-Clean inside and outside of microwave to remove some greasy residues. Clean floor of walk-in to remove pooled liquid around legs and food debris under shelving. Clean beverage gun holder to remove sticky residues and some mold.
8	Food Storage			
9	Food Display			20-Observed ice scoop stored directly on machine. Observed some 'clean' food and sheet pans stacked while still wet.
10	Food Labeling			
11	Thermometer			22-Observed can of domestic Raid spray in bar cabinet.
12	Handwashing			
13	Gloves/Hand Contact			24-Observed a couple wiping rags on prep refrigerator. Provide labeled bucket of sanitizer to store rags between uses.
14	Employee Habits			
15	Wash/sanitize		X	29-Seal bare wood shelf above utensil sink. Clean bar cabinet storing 'beer spill bucket' to remove residues.
16	Utensil Sink		X	
17	Dishwasher		X	31-Clean floors in hard-to-reach areas (especially under beverage syrup rack) to remove food debris/residues.
18	Equipment		X	
19	Utensils		X	
20	Utensil Storage		X	
21	Vermis			
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St
P. O. Box 5364
Chico, CA 95927
(530) 891-2727
FAX (530) 895-8512

7 County Center Dr
Oroville, CA 95965
(530) 538-7281
FAX (530) 538-7785

RECEIVED BY

[Signature]