

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

DBA/NAME University Bar	DATE 11-20-08
ADDRESS 191 E. 2 nd Street, Chico	RECHECK DATE 1 day
OWNER/OPERATOR	SITE # 2735
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
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
	X		1. Demonstration of knowledge; food safety certification. FSC Exp. Date:						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
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			
			5. Hands clean and properly washed; gloves used properly			X			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			
		X	9. Proper cooling methods				WATER & WASTE WATER						
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
						OUT	X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS													OUT
			24. Person in charge present and performs duties				PHYSICAL FACILITIES						
			25. Personal cleanliness and hair restraints							38. Adequate ventilation and lighting; designated areas, use			
GENERAL FOOD SAFETY REQUIREMENTS										39. Thermometers provided and accurate			
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected			X				41. Plumbing: Plumbing in good repair, proper backflow devices			X
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			X
FOOD STORAGE/ DISPLAY/ SERVICE										44. Premises; personal/cleaning items; vermin-proofing			X
			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			X
			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.							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			X
			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 reinspection 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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Page 1 of 2

DBA/NAME University Bar	DATE 11-20-08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

5, 6- No handwashing by bartender. Observed towel tied to bartender's waistband. Observed handsink (adjacent to utensil sink) to be obstructed by glass brushes and trash. No paper towels in dispenser at handsink.
 -Observed bar handsinks to be obstructed by trash. No soap or paper towel dispensers at bar handsinks.

14- Observed mold/algal residues in bottom of beverage gun holders.

14, 34, 50- No sanitizer in dishwasher or readily available test strips (Repeat Violation). Observed accumulated mold and trash on bottom of dishwasher (under conveyor); conveyor slats damaged and soiled with mold/algal residues. Dishwasher impounded during inspection. All utensils shall be properly washed (*in 110+ °F soapy water*), rinsed (*in clear water*) and sanitized (*in 100ppm bleach-water 30sec., or 200ppm Quaternary ammonium 60sec.*). Drain plugs not readily available, but reported plugs would be obtained from Panama's.
 -Dishwasher shall be properly cleaned and maintained.

14, 36- Observed 'clean' cutting boards stored behind dishwasher and leaning against wall soiled with mold.

27- Observed bottles of Jagermeister stored in beverage ice.

35- Clean bottom of slide-top beer glass storage unit to remove accumulated mold and trash.

36- Observed pour spouts and knives/misc. utensils stored in soiled beer pitchers.

41- Clean floor sinks to remove mold and trash.

43- Generally clean restrooms. Repair/replace damaged sink countertops.

44- Observed mop stored in mop bucket. Store mops so as to hang.

45- Observed pooled water and algal residues on floor under dishwasher. Generally clean floors in hard-to-reach areas (under equipment, in corners) to remove debris.
 -Observed exposed metal-studs, exposed insulation, unfinished wallboard and gaps in floor/wall and ceiling/wall junctions in back areas (janitorial room and keg storage). Properly finish off all construction.