

**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 7 days
OWNER/OPERATOR	SITE # 2735
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 03
	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:							12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
			3. No discharge from eyes, nose, and mouth							APPROVED SOURCE & SPECIAL PROCEDURES			
			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X				17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, & 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 & WASTE WATER			
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
										VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL FACILITIES			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			X
			27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			X
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			
FOOD STORAGE/ DISPLAY/ SERVICE										PERMANENT FOOD FACILITIES			
			30. Food properly stored; food storage containers identified							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							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:

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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. **XX**

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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OBSERVATIONS AND CORRECTIVE ACTIONS

6- No paper towels in handsink (adjacent to utensil sink) dispenser. No soap or paper towel dispensers at bar handsinks.

34, 50- Dishwasher remains impounded. Observed accumulated mold and trash on bottom of dishwasher (under conveyor); conveyor slats damaged and soiled with mold/algal residues.

Note: Utensil sink set for manual washing/sanitizing of utensils. 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.*).

-Dishwasher shall be properly serviced/cleaned (and maintained) or removed within next 7 days. Contact this Department prior to dishwasher use if serviced/cleaned.

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

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

41- Clean floor sinks to remove mold and trash.

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

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.