

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME University Bar		DATE 6-19-07
ADDRESS 191 E. 2 nd St., Chico		RECHECK DATE 2 days
OWNER/OPERATOR Robert Mowry		SITE # 2735
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 2-30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		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			18- Clean inside line of beverage gun holders to remove reddish drink residues. –Clean bottom of beer glass storage unit to remove accumulated mold and trash. –Clean bottoms of bar refrigerators to remove residues. –Secure loose sink/ice bin assembly behind bar. 24- Observed damp wiping rags stored on counters. Provide labeled sanitizer bucket to store wiping rags. 26- Clean floor sinks (at utensil sink and behind bar) to remove mold. –Repair leaky faucet at utensil sink. 31- Clean floors at utensil sink area and behind bar, especially hard-to-reach areas, to remove some food debris and trash. –Replace missing cove base tiles and clean walls/floor in beverage syrup box storage room to remove sticky syrup residues. –Clean floor in keg walk-in to remove sticky residues. –Finish off construction of walls/ceilings in hallway to beer walk-in and in janitorial room. 38- No current food safety certificate available. At least one person currently employed at this facility shall be signed up to take an approved food safety exam within the next 60 days.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	No major violations.
19	Utensils			All equipment, floor sinks and walls/floors shall be properly cleaned and ready for reinspection within next 2 days. Note: Reinspection fee box checked.
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
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		x	
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 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**

<input checked="" type="checkbox"/>	<input type="checkbox"/>	R.E.H.S.
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785	RECEIVED BY: signed 6-19-07
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