

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

DBA/NAME Creekside Cellars		DATE 1-6-10
ADDRESS 250 Vallombrosa #500, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2749
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	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: 2-22-12						x			12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES																
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated				
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				
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS																
x			7. Proper hot and cold holding temperatures								x	18. Compliance with variance, specialized process, & HACCP Plan				
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods				
		x	9. Proper cooling methods								x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		x	10. Proper cooking time & temperatures						WATER & WASTE WATER							
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available				
									x			22. Sewage and wastewater properly disposed				
VERMIN																
									x			23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS								OUT								OUT
24. Person in charge present and performs duties																
25. Personal cleanliness and hair restraints																
GENERAL FOOD SAFETY REQUIREMENTS																
26. Approved thawing methods used, frozen food maintained frozen.																
27. Food separated and protected																
28. Fruits and vegetables washed as required.																
29. Toxic substances properly identified, stored, used																
FOOD STORAGE/ DISPLAY/ SERVICE																
30. Food properly stored; food storage containers identified																
31. Consumer self-service facilities properly constructed and maintained																
32. Food properly labeled & honestly presented																
EQUIPMENT/ UTENSILS/ LINENS																
33. Nonfood contact surfaces clean and in good repair.																
34. Warewashing facilities: Adequate, maintained, properly used, test strips available																
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity																
36. Equipment, utensils and linens: Properly stored and used																
37. Vending machines																
PHYSICAL FACILITIES																
41. Plumbing: Plumbing in good repair, proper backflow devices																
42. Garbage and refuse properly disposed; facilities maintained																
43. Toilet facilities: properly constructed, supplied, cleaned																
44. Premises; personal/cleaning items; vermin-proofing																
PERMANENT FOOD FACILITIES																
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean																
46. No unapproved private homes/ living or sleeping quarters																
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT																
47. Signs posted; last inspection report available																
48. Plan review required for new or remodel construction																
49. Permits Available																
50. Impoundment of unsanitary equipment or food																
51. Permit Suspension																
52. Other																

OBSERVATIONS AND CORRECTIVE ACTIONS:

35- Air temperature in cheese display refrigerator case 45° F—case reportedly filled recently. Monitor air temperature and adjust as needed to maintain potentially hazardous foods at 41° F or less.

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.

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www.buttecounty.net/publichealth/

R.E.H.S.

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