

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME The Inn Place/On The Rocks		DATE 1/22/07
ADDRESS 685 Manzanita Court, Chico, CA 95926		RECHECK DATE 7+ days
OWNER/OPERATOR		SITE # 2799
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-25	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 15 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			<p>3- Observed cooked sausage links (109°F-111 °F, 40 minutes) approximately 4 inches deep in large, covered containers in walk-in refrigerator. Sausage moved to shallow, uncovered tray during inspection. Observed whole, cooked prime rib in walk-in refrigerator. When cooling large foods such as prime rib and whole roast beef or ham, slice into quarters and immediately place, uncovered, in walk-in refrigerator. Use thermometer to ensure temperature reaches 70 °F within 2 hours and 41 °F or below within an additional 4 hours.</p> <p>5- Observed cloth towel lining drawer of Toast Master in wait station. Towel removed during inspection.</p> <p>8- Observed unsealed bags of rice, breading and sugar in store room.</p> <p>11- No digital probe thermometer, accurate at the tip, for checking cooking temperature of thin foods (i.e.: hamburgers, chicken breasts, etc.) available. Provide. Dial thermometers available.</p> <p>15- a) Observed food debris on potato slicer. Clean. b) Observed food debris/residue on three knives stored on knife rack.</p> <p>18- a) Observed accumulated residue behind/between nozzles of beverage dispenser and juice dispenser. Clean. b) Clean ice machine to remove pink residues. c) Clean beverage gun holders in bar to remove accumulated residues.</p> <p>20- a) Clean drawers storing utensils at kitchen prep table to remove food debris/residues. b) Observed cloth towels between stacked skillet stored under grill. Remove towels. c) Observed ice scoops stored directly on top of ice machine in bar.</p> <p>24- Observed soiled wiping rags on counter at cookline. Sanitizer bucket available.</p> <p>29- a) Clean shelf/rubber netting under glasses in bar to remove sticky residue/debris. b) Clean around prep refrigerator compressor in wait station to remove accumulated dust.</p> <p>31- a) Observed hole in ceiling tile in coffee/utensil room. Replace tile. b) Clean floor in hard to reach areas (i.e.: under syrup boxes in bar, behind coffee brewing machine, etc.) to remove accumulated dust/debris/miscellaneous trash and under oven/grill to remove accumulated grease.</p> <p>34- Observed missing shatter proof light covers over grill, utensil sink, prep sink and in hood by ovens. Replace.</p> <p>38- Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.</p>
2	Cooking/Reheating			
3	Cooling	x		
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
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		x	
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.

<input checked="" type="checkbox"/>	<input type="checkbox"/>
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R.E.H.S.
RECEIVED BY: Signed 1/22/07
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