

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

DBA/NAME Naked Lounge		DATE 7-7-08
ADDRESS 118 W 2nd St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2818
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 days

See reverse side for the 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				x			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized				
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source				
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations				
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures			x			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				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
							VERMIN							
							x			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	x
25. Personal cleanliness and hair restraints													40. Wiping cloths: properly used and stored	x
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							
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							
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							49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension							
37. Vending machines							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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 indicated 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.

RECEIVED BY: mailed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate available at time of inspection.
- 5- Food handler observed touching hair, etc then resuming work without washing hands.
- 7, 35- Air temperature in undercounter milk temperature 45° F; surface temperature of containers of milk 45° - 50° F. Repair refrigerator doors—door on left side of refrigerator does not always close completely; seal on right door is ripped. Monitor refrigerator air temperature and adjust if needed so as to maintain all potentially hazardous foods at 41° F or less. Remove duct tape on right door handle and replace/ repair handle.
- 7, 39- Half and half (48° F) at self-serve coffee condiment bar. Food handlers reportedly not checking temperature of half and half. Obtain a probe thermometer (range 0° - 220° F) for checking food temperatures and check temperature of cold held potentially hazardous foods (like half and half) at least every 2 hours.
- 25- Food handlers observed not wearing aprons/ uniforms.
- 27- Temperature of potentially hazardous foods reportedly not being checked at time of delivery.
- 32- Obtain ingredient lists for pastries.
- 33- Clean shelves of dust/ food debris; residues, etc.
- 34- Obtain test papers for checking sanitizer level in sanitizer compartment of utensil sink.
- 35- Replace missing door of ice machine (repair person reportedly scheduled for service call today).
- 36- Spoons observed stored in container of still water on undercounter milk refrigerator. Remove absorbent cloth towel/ liner under coffee steamer pitchers.
- 40- Some used cleaning rags observed on counter in front dispensing area.
- 45- a) Repair holes in walls near handsink. Replace missing covers on electrical outlets in utensil sink room.
 - b) Repair hole in ceiling above janitorial sink. Resecure loose FRP panel on wall behind janitorial sink.
 - c) Replace broken floor tiles in front dispensing area.
 - d) Provide door seal/ threshold to seal up gaps around door to basement storeroom.