

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Naked Lounge		<b>DATE</b> 5-11-07
<b>ADDRESS</b> 118 W 2 <sup>nd</sup> St, Chico 95928		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Colby Barr		<b>SITE #</b> 2818
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 14 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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		x	<p>1- Half-and-Half (52° F) at self serve counter. Check temperature of half-and-half at least every 2 hours.</p> <p>18- Replace ripped door seal on 2-door storage refrigerator in back prep area. Remove duct tape on door handle of under counter refrigerator.</p> <p>24- A few used cleaning rags observed on counter, etc. Other cleaning rags stored in container of sanitizer.</p> <p>29- Continue to clean shelves, especially in hard to reach areas, of dust accumulation, food debris, etc.</p> <p>31- a) Repair ceiling in janitorial sink room so that ceiling extends over entire room rather than just across half of ceiling.  b) Repair hole in wall above hand sink in prep area.  c) Finish off walls and ceiling in basement storeroom so as to be smooth, durable and in good repair. Seal up gaps/ cracks/ holes so as to prevent rodent/ insect entry. Basement is being used for sealed/ unopened containers of food and misc. items.</p> <p>38- No person currently working at this facility has passed an approved food safety test. Note: Application for food safety test enclosed with report.</p> <p>40- Continue to clean up/ organize basement storeroom so as to eliminate clutter and facilitate cleaning.</p>
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	
19	Utensils			
20	Utensil Storage			
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			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
39	Signs			
40	Other		x	

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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>R.E.H.S.</b>
<b>RECEIVED BY:</b> Mailed 5-14-07
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