

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

<b>DBA/NAME</b> Raw Bar		<b>DATE</b> 1-27-10	
<b>ADDRESS</b> 346 Broadway, Chico 95928		<b>RECHECK DATE</b> 30+ days	
<b>OWNER/OPERATOR</b> Bondi, Inc		<b>SITE #</b> 2822	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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 _2-6-12__				x			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			14. Food contact surfaces: clean and sanitized				
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
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				<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			x	
x			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			x	
		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				<b>WATER &amp; WASTE WATER</b>							
			10. Proper cooking time & temperatures	x		x	x			21. Hot and cold water available				
x			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
							x			22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
							x			23. No rodents, insects, birds, or animals				
						<b>OUT</b>							<b>OUT</b>	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						<b>x</b>	
24. Person in charge present and performs duties							<b>39. Thermometers provided and accurate</b>							
25. Personal cleanliness and hair restraints							<b>40. Wiping cloths: properly used and stored</b>							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
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							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
30. Food properly stored; food storage containers identified							x	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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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							x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							x	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 indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive  
Oroville, CA 95965  
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FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5- Food handler observed wiping hands on cleaning rag rather than washing hands in between tasks. Develop a written handwashing policy as to when employees are instructed to wash hands, also when employees are to wear disposable gloves.
- 10- Final temperatures of some foods cooked in the fryer are reportedly not being checked. Use probe thermometer to check final temperature of all cooked foods. Temperatures of foods cooked in fryer were checked with available digital probe thermometer during inspection.
- 18- Provide additional information in sushi rice procedures to include: the accuracy range for the pH meter, and the procedures to follow if the sushi rice does not meet the required pH levels (ie: adjusting pH level, etc).  
Note: Potentially hazardous foods have a pH level of 4.6 or higher; foods with a pH level of less than 4.6 are not potentially hazardous.
- 19- Provide customer warning/ notification for serving of raw fish/ sushi.
- 30- A couple of opened bulk bags of food observed in basement storeroom.
- 34- Obtain test papers for checking quaternary ammonia sanitizer concentration—sanitizer used for cleaning rags also at utensil sink in kitchen.
- 35-a) Lower shelf at prep table in kitchen is rusted. Some shelves in prep refrigerators in kitchen are rusting.  
b) Damaged lid observed on small chest freezer—replace with an upright/ reach-in storage freezer.  
c) Part of steam table (in kitchen) being used as an ice bin for cold holding of some foods. Use steam table only for its designed/ intended use. Provide additional mechanical refrigeration if needed.  
d) Replace ice bin (at bar), equipped with separate beverage line cold plate, with an ice bin which has an integral cold plate.  
e) Defrost storage freezers of ice build-up.  
f) Some standing water observed in bottom of salad prep refrigerator and in undercounter refrigerator in bar.
- 36- a) Provide verification that wood sake boxes (sake cups) are approved commercial quality utensils—ie: designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Materials that are used in the construction of utensils and food contact surfaces shall be safe, durable, corrosion-resistant and nonabsorbent, and shall be capable of withstanding repeated warewashing, finished to have a smooth, easily cleanable surface, and resistant to pitting, chipping, crazing, scratching, scoring, distortion and decomposition. Fax copy of cut sheet to this Dept. (include facility name on fax).  
b) Replace cracked/ damaged food container lids observed at steam table.
- 38- Replace damaged filters in hood.
- 45- Clean floor/ lower walls, in hard to reach areas, of some food debris, residues, etc.