

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

DBA/NAME EI Bohemio Sports Bar		DATE 12-4-09
ADDRESS 671 Walnut, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2938
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	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:						x	12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions				x			14. Food contact surfaces: clean and sanitized			
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										18. Compliance with variance, specialized process, & 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				x			22. Sewage and wastewater properly disposed			
							VERMIN						
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
							40. Wiping cloths: properly used and stored						
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						
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.							x	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							51. Permit Suspension						
37. Vending machines							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 1- No food safety certificate available. At least one person working at this facility shall have passed an approved food safety test.
- 7, 35- Prep refrigerator air temperature 60° (top area)- 48° F(lower area)—repair refrigerator to maintain potentially hazardous foods at 41° F or less. Foods stored in lower Area of refrigerator at time of inspection.
- 39- Obtain a probe thermometer (range 0° - 220°F) for checking food temperatures.
- 33- Replace hard to clean unfinished wood counter area (above prep refrigerator) with an easily cleanable, non-absorbent, durable countertop (ie: bar countertop).
- 41- Repair leaking faucet at utensil sink.
- 45- Replace broken, cracked floor tiles; also tiles on wall with flush-fitting cove base tiles which form a 3/8 inch radius at the floor/ wall junctures in bar and restroom.
- 34- Obtain test papers for checking sanitizer (bleach) in sanitizing compartment of utensil sink (use 1 ounce bleach in 4 gal. water). No dishes being washed at this time.

Reinspection fees will be charged for all subsequent reinspection 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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R.E.H.S.

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