

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

<b>DBA/NAME King's Tavern</b>		<b>DATE 5-29-08</b>
<b>ADDRESS 5791 Clark Rd. Paradise</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 3029</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 60 days</b>
<b>INVENTORY TYPE 16F - 23</b>	<b>SERVICE 03</b>	<b>CORRECT MINOR VIOLATIONS BY: 1 day</b>

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	
			1. Demonstration of knowledge; food safety certification		√	√				12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date:								13. Food in good condition, safe and unadulterated			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					√			14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations				
√			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			
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>							
			10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp				
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
											22. Sewage and wastewater properly disposed			
								<b>VERMIN</b>						
											23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>	
						<b>SUPERVISION /PERSONAL CLEANLINESS</b>								
			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							
						<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored							
			27. Food separated and protected				<b>PHYSICAL FACILITIES</b>							
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices							
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained							
						<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								
			30. Food properly stored; food storage containers identified				43. Toilet facilities: properly constructed, supplied, cleaned							
			31. Consumer self-service facilities properly constructed and maintained				44. Premises; personal/cleaning items; vermin-proofing							
			32. Food properly labeled & honestly presented				<b>PERMANENT FOOD FACILITIES</b>							
						<b>EQUIPMENT/ UTENSILS/ LINENS</b>								
			33. Nonfood contact surfaces clean and in good repair.				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters							
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available							
			37. Vending machines				48. Plan review required for new or remodel construction							
						<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>								
1) Provide this Department a copy of a valid food safety certificate for at least one current employee <b>within 60 days. Repeat Violation.</b>														
45) Clean floor under/behind bar and refrigerator to remove spilled black liquid.														

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.

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

**RECEIVED BY:**

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