

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

DBA/NAME Paradise Aerie #2960 (Eagles)		DATE 2/29/08
ADDRESS 9079 Skyway, Paradise, CA 95969		RECHECK DATE
OWNER/OPERATOR		SITE # 3044
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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 7/25/11				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly				SPECIAL PROCEDURES						
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS									√	19. Consumer advisory provided for raw or undercooked foods			
√			7. Proper hot and cold holding temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	8. Time as a public health control: Proper procedures & records				WATER & WASTE WATER						
	√		9. Proper cooling methods				√			21. Hot and cold water available			
	√		10. Proper cooking time & temperatures				LIQUID WASTE DISPOSAL						
	√		11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
							VERMIN						
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
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						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
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.							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:

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.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14- Observed dishwasher data plate to state: 140°F incoming water required. Water 121°F at adjacent two compartment sink. Adjust water heater to maintain required 140°F temperature.
- 30- Observed box of ground beef stored on floor in walk-in refrigerator.
- 35- Replace existing ice bins in bar with integrated, NSF approved ice bins within six months. Clean inside ice machine to remove black residues and fan covers in walk-in refrigerator to remove accumulated dust. .
- 38- Observed three bungee cords strung between piping and baffles on hood. Trustee reports baffles move around after recent replacement of exhaust fan. Remove bungee cords and properly secure baffles to prevent accumulation of grease (fire hazard) in vent. No shatterproof light cover on light over ice machine. Provide.
- 44- Observed CO2 tanks in store room to be un-secured.
- 45- Observed missing section of door frame, duct tape covering lifting floor vinyl and coving separating from wall at entry by ice machine. Remove duct tape and repair. Repair hole in floor/vinyl by ice bin in bar and re-seal vinyl flooring at floor sink to prevent harborages/water damage to flooring.