

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

DBA/NAME O'Kelley's Lovelock Inn		DATE 04/09/08	
ADDRESS 16115 Skyway Rd. Stirling City, CA 95978		RECHECK DATE	
OWNER/OPERATOR		SITE # 3081	
MAILING ADDRESS P.O. Box 1041 Magalia, CA 95954		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F - 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 1 month	

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			√	
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		√	√	
			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				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS										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				WATER & WASTE WATER							
			10. Proper cooking time & temperatures							21. Hot and cold water available Temp				
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
										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							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			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							47. Signs posted; last inspection report available				
EQUIPMENT/ UTENSILS/ LINENS											48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.			√				49. Permits Available				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			√				50. Impoundment of unsanitary equipment or food				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				51. Permit Suspension				
			36. Equipment, utensils and linens: Properly stored and used			√				52. Other				
			37. Vending machines											

OBSERVATIONS AND CORRECTIVE ACTIONS:

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
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME O'Kelley's Lovelock Inn	DATE 4/09/08
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** - No valid food safety certificate is available. Provide this Department (i.e. fax/mail) a copy of a valid food safety certificate for at least one current employee **within 60 days**.
- Employee did not know correct cooking temperatures for hamburgers. (No food prep occurred during inspection)
- 13)** Remove all food items that are obviously spoiled (i.e. jars of jam, vegetables, bowl of unidentifiable sauce in top portion of prep refrigerator, etc.) from prep refrigerator and walk-in cooler.
- 14)** - No sanitizer was available at utensil sink in bar. Glassware is reportedly washed and rinsed. Obtain sanitizer (i.e. bleach) and glassware shall be washed, rinsed, sanitized (at least 60 seconds) and then air-dried.
- 14, 34)** - Observed many soiled dishes and utensils blocking the utensil sink and stored on the drain board next to the dishwasher.
- The person in charge reportedly could not utilize the dishwasher and did not know proper warewashing procedures. No test strips for checking sanitizer levels at the dishwasher were available. Provide.
 - Utensils/dishes shall be washed in hot water (110°F), rinsed in hot water, soaked in sanitizer (i.e. bleach water) and air dried on a clean, non-absorbent surface.
- 22)** Discontinue dumping mop water outside. Dispose of mop water into approved septic system.
- 23)** - Observed both the front and back doors of the facility open upon inspection. Doors shall be kept closed so as to prevent the entrance of vermin.
- Observed dead insects and some rodent droppings in kitchen and in office. Abate. Provide this Department a copy of a contract with a certified pest control operator **within one month**.
 - Observed a dog bowl and bag of dog food in the kitchen. Remove all animal related items and discontinue allowing animals inside the facility.
- 29, 44)** Remove **all** unused equipment and items from kitchen, bar, wait station, office, walk-in, etc. Generally clean and organize throughout entire facility so as to facilitate proper cleaning, to prevent the harborage of vermin and to ensure that chemicals/personal items are stored separate from food and food related items.
- 33)** - Clean all shelves and cabinets **throughout facility** (i.e. bar, kitchen, wait station, walk-in cooler, prep refrigerator, etc.) to remove dust, food debris, trash, and residues.
- Replace or refinish all worn wood shelves and cabinets (i.e. wood cart in kitchen, shelves, bar, etc.) so as to be smooth, non-absorbent, durable and easily cleanable.
- 35)** - Clean potato slicer on wall to remove accumulation of food residues.
- Clean interior and exterior of all equipment (i.e. refrigerators, fryer, ovens, etc.) to remove accumulations of food residues and grease.
- 35, 36)** "Clean" dishes and utensils are being stored on soiled surfaces in the kitchen and bar. Keep all storage areas free of dust, food debris and residues. Observed many soiled dishes and utensils stored in kitchen and at bar. Dishes and utensils shall be washed, rinsed and sanitized routinely (i.e. after each use or in batch washes as needed throughout hours of operation).
- 39)** No thermometer was readily available for checking cooking temperatures. A thermometer was found during inspection.
- 40)** Observed several soiled wiping rags in kitchen. No sanitizer container was available at time of inspection. Provide a container of sanitizer (i.e. bleach water) for storing wiping rags during hours of operation.
- 42)** Remove all items on the porch that are not necessary to the function of the facility. Generally clean and organize outside areas of facility so as to facilitate cleaning and prevent the harborage of vermin.
- 44)** - Observed many personal/employee items on bar, shelves, food prep areas, wait station, etc. Provide a designated area for these items separate from bar and kitchen.
- 45)** - Clean floors and walls throughout facility to remove accumulations of dust, trash, dead insects, residues, etc.
- Remove pegboard used for storing utensils at the cook line.