

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

<b>DBA/NAME</b> Loyal Order Of Moose Lodge		<b>DATE</b> 10/16/07
<b>ADDRESS</b> 5275 Skyway, Paradise, CA		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3082
<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>

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use				<b>FOOD FROM APPROVED SOURCES</b>						
			<b>PREVENTING CONTAMINATION BY HANDS</b>							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			
			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records				<b>CONSUMER ADVISORY</b>						
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			<b>SUPERVISION</b>							<b>WATER/HOT WATER</b>			
			24. Person in charge present and performs duties			OUT				21. Hot and cold water available Temp			
			<b>PERSONAL CLEANLINESS</b>							<b>LIQUID WASTE DISPOSAL</b>			
			25. Personal cleanliness and hair restraints							22. Sewage and wastewater properly disposed			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>VERMIN</b>			
			26. Approved thawing methods used, frozen food maintained frozen.							23. No rodents, insects, birds, or animals			
			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>							<b>PERMANENT FOOD FACILITIES</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>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>NON-PERMANENT FOOD FACILITIES</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							47. Signs posted; last inspection report available			
			36. Equipment, utensils and linens: Properly stored and used							48. Plan review required for new or remodel construction			
			37. Vending machines							49. Permits Available			
			38. Adequate ventilation and lighting; designated areas, use							50. Impoundment of unsanitary equipment or food			
										<b>RECEIVED BY:</b>			
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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  
www.buttecounty.net/publichealth/

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

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1. All food employees shall have adequate knowledge of food safety as it relates to assigned duties. Food facilities that prepare or serve unpackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination. (113947.1 – 113947.6)
2. Employees diagnosed with a listed communicable disease shall be excluded. Food employees with symptoms of an acute gastrointestinal illness shall be restricted from working with unpackaged food, or clean utensils/equipment. Employee wounds or rashes on hands/lower arms shall be covered by an impermeable cover and disposable gloves. (113949 – 113949.5)
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food or clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area or commit any act that contaminates food or food contact surfaces. (113967, 113977)
5. Employees shall wash hands with soap and warm water for 10-15 seconds and dry hands with single use towels (or hot air blowers) prior to food preparation, handling clean utensils or unpackaged foods; and after using toilet, handling raw foods, smoking, eating, changing tasks, or at any other times hands have become contaminated. When contacting unpackaged food or food contact surfaces, employees shall wear disposable gloves over artificial nails, nail polish, long fingernails, rings, etc. Food employees shall minimize bare hand contact with ready-to-eat unpackaged foods. (113952, 113953–113953.4, 113961, 113973)
6. A separate handsink, with warm water shall be readily available in restrooms, food preparation areas, and on MFFs which sell non-prepackaged foods. Filled soap and paper towel dispensers (or hot air blowers) shall be located at each handsink. (113953-113953.2)
7. Potentially hazardous foods (PHF) shall be held at or below 41°F (45°F for some foods) or at or above 135°F. Pre-chill foods prior to placing in cold holding only equipment. (113996)
8. When time only is used as a public health control, there shall be written procedures and the food shall be time tagged and disposed of after 4 hours. (114000)
9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be done by following methods: in shallow, unstacked containers, separating food into smaller portions in refrigerator; adding ice as an ingredient; using an ice bath & stirring frequently; or using enough ice paddles. (114002)
10. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish/meat/poultry and microwaved foods shall be heated to 165°F. (114004, 114008)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding shall be rapidly reheated to at least 165°F. (114016)
12. No PHFs or unpackaged food that has been served or sold shall be re-served or used for human consumption, except from approved sanitary dispensing containers. (114079)
13. All food shall be manufactured, prepared, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from an approved source and shall be protected from contamination. Ice used for cooling may not be used as food. Unapproved additives may not be used. (113980, 113988, 113990)
14. All utensils and equipment food contact surfaces shall be cleaned and sanitized between different foods and at least every 4 hours of continuous use; and shall be free of accumulations of food debris and residues. (114097, 114115, 114117)
15. All food shall be obtained from an approved source. Food prepared in a private home may not be used or offered for sale. (114021)
16. Shell stock shall have complete labels or tags (keep for 90 days), shall be in good condition, and shall not be mixed with different shell stock. (114039- 114039.4)
17. Untreated raw oysters from the Gulf of Mexico may not be served or sold from April 1-Oct. 31. Post warning signs for Gulf oysters sold from Nov. 1- March 31. (Title 17, 114090)
18. Certain higher risk food processing methods require an acceptable written HACCP Plan. Such plan must be monitored to insure compliance. Certain operational procedures that deviate from standard health code requirements require a variance from the State Health Dept. Maintain a copy of variance. (114417, 114419)
19. A consumer advisory must be provided for ready-to-eat foods containing undercooked foods or raw eggs, and for unpackaged confectionery food containing more than ½% alcohol. (114012, 114090, 114093– 114093.1)
20. High risk foods may not be offered in licensed health care facilities and schools. (114091)
21. An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided. (113953, 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)
22. All liquid waste must drain to an approved, fully functioning sewage system. (114197)
23. Each food facility shall be kept free of vermin. (114259.1, 114259.4, 114259.5)
24. A person in charge shall be present during all hours of operation. (113945 – 113945.1)
25. Food employees shall wear clean, washable outer garments or uniforms and shall wear a suitable covering to confine hair. (113969, 113971, 113973)
26. Food shall be thawed under refrigeration; under cold running water; in microwave oven, or during the cooking process. Frozen food shall be kept frozen. (114020)
27. All food shall be separated and protected from contamination and cross contamination. Provide adequate preparation space. Limited food prep shall be conducted within an approved food compartment. BBQs shall be separated from public access and only used for cooking foods exposed to direct flame. (113843, 113980, 113984, 113986, 114143)
28. Produce shall be washed prior to preparation, being combining with other foods, or sale as ready-to-eat food. (113992)
29. All poisonous substances and chemicals shall be stored separate from food, utensils, and food-contact surfaces. Chemicals shall be used according to label (114254 – 114254.2)
30. Food shall be stored and transported in approved, labeled containers. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051)
31. Unpackaged food displayed for self-service shall be protected from contamination by use of sneeze guard, container with lid and utensil, or other acceptable equipment. (114060)
32. Food shall be honestly presented to the consumer. Provide complete labels on packaged foods including name of product, ingredients, quantity, name and place of business of the manufacturer, and nutritional/allergen information (if required by Federal Laws). Manufacturers dating shall not be concealed or altered. (114087, 114089, 114090)
33. All nonfood-contact surfaces of equipment shall be clean. (114097, 114115)
34. For utensil or equipment washing provide a 3 compartment SS sink with dual integral drainboards or a combination of an approved dishwasher and utensil sink. Dishwashers shall have dual drainboards (except undercounter units) and data plates. Provide testing materials to measure sanitizer levels. (114095, 114099, 114101, 114103 114107)
35. All utensils and equipment shall be designed and constructed to be durable and easily cleanable, and shall be maintained in good repair. All food or utensil related equipment shall be certified as being in compliance with an ANSI approved food sanitation standard, suitable for the intended use, and installed properly. (114130 – 114133)
36. Clean utensils shall be stored in a sanitary manner in suitable, easily cleanable, non-absorbent facilities. In-use utensils shall be stored in dipper well, clean & dry, in food with handle above food/container, or in clean 135°F hot water. Clean linens and utensils shall be stored in a suitable manner and protected location. Soiled linens shall be properly stored and laundered. Non-food items shall be stored separate from food and food-contact surfaces. (114074, 114081, 114119, 114178, 114179, 114185.3-5)
37. Each vending machine shall have a sign indicating the owner's name, address, and telephone number. PHFs shall only be dispensed in original packaging. A record of cleaning and sanitizing shall be maintained in each machine. Vending machines shall be constructed to applicable standards and located so as to be protected from contamination. (114145)
38. Adequate mechanical ventilation, that meets applicable requirements, shall be provided over cooking equipment and high temperature dishwashers. All areas shall have sufficient ventilation for proper food storage and reasonable comfort for employees. Toilet rooms shall be vented to the outside by a screened openable window or an exhaust fan. Adequate lighting shall be provided in all areas. Lights shall have break resistant covers where there is open food, clean utensils or unwrapped single use items. (114149.0-3, 114252.0.-1)
39. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food employee. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114159, 114157, 114099.5)
40. Wiping cloths shall be used once or stored in a container of clean sanitizing solution. Wiping cloths used with raw animal products shall be stored in separately. (114185.1)
41. The potable water supply shall be protected by approved backflow prevention devices. Plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. Portable water and waste water tanks shall be constructed, installed, sized, and maintained to meet applicable requirements. (114190 – 114242)
42. Adequate facilities shall be provided for disposing of waste material. All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean. (114244 – 114245.7, 114257.1)
43. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet tissue shall be provided in permanently installed dispensers. There shall be an adequate number of conveniently located and readily accessible toilet facilities. Toilet rooms shall not be used for storage of food, equipment, or general supplies. (114250.0-1, 114276)
44. The premises of the food facility shall be kept clean, in good repair, and free of litter and items not necessary to the operation of the facility. The facility shall be constructed and maintained so as to prevent the entrance or harborage of vermin. Separate facilities shall be provided for storage of cleaning supplies and employee items. A separate, conveniently located mop sink shall be provided. (114256 – 114259.3 114279, 114281, 114282)
45. A permanent food facility shall be fully enclosed. All rooms (except for customer sales area, dining area, or storage rooms for unopened shipping containers) shall have durable, smooth, nonabsorbent, easily cleanable walls, ceilings, and self-covered floor surfaces which are clean and in good repair. (114266, 114268, 114271)
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. A private home may not be used for or in conjunction with a food facility. (114285, 114286)
47. A person proposing to build or remodel a food facility shall submit plans for approval before starting construction or remodeling of any facility for use as a retail food facility. (114380)
48. A food facility shall not be open for business without a valid permit. (114381)
49. Handwashing signs, no-smoking signs, Permit to Operate, and "Inspection report available" sign shall be posted where required. Consumers shall be notified to use clean tableware when returning to self-service areas. Pre-2004 food facilities without patron restrooms shall post a sign that toilet facilities are not provided. Provide name, city, state, zip code and operator name on MFFs and TFFs. (13953.5, 113978, 114075c, 114276f, 114381, 114299, 114337)
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. Impounded items may not be used until released. (114393)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend or modify the permit and order the food facility to close or limit its operation. (114409)
52. Other
53. Mobile Food Facilities (MFF): All food shall be stored, display, and dispensed on the permitted MFF. MFFs shall report to commissary each day of operation for cleaning, restocking, and filling/draining holding tanks. MFFs shall be constructed and maintained to be of easily cleanable, durable, non-absorbent construction that is in good repair and protects the food from contamination during operation and transportation. Food shall be stored at an approved location at end of each business day. Non-fully enclosed MFFs shall have written operational and cleaning procedures. PHFs that are held hot shall be disposed of at the end of each business day. Provide all required safety items. (114294-114327)
54. Temporary Food Facilities (TFF): A utensil sink shall be conveniently located to TFFs that handle non-prepackaged foods. Only single service consumer utensils may be used. PHFs shall be maintained below 45°F or above 135°F and discarded at end of each day. Food shall be stored at approved location. TFFs that sell non-prepackaged foods shall have overhead protection, cleanable floors, and cleanable walls (unless using food compartments). Food activity shall be limited based length of event and available facilities. (114335-114363)

<b>DBA/NAME Loyal Order of Moose Lodge</b>	<b>DATE 10/16/07</b>
Food Safety Cert Name: valid certificate	<b>Exp. Date: 08/03/09</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6) Replace missing/broken soap dispenser at hand sink in kitchen.
- 21) No warm water was available at the hand sink in the woman's restroom.
- 35) - Replace ice bin at the bar with NSF approved integrated unit **within 6 months**.
  - Replace domestic upright refrigerator and microwave in kitchen when current units breakdown.
- 36) Observed "clean" glassware stored on cloth wiping rags at the bar. Use food grade materials only.
- 45) Clean floors under/behind cook line equipment to remove accumulation of grease and food debris.

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47. A person proposing to build or remodel a food facility shall submit plans for approval before starting construction or remodeling of any facility for use as a retail food facility. (114380)
48. A food facility shall not be open for business without a valid permit. (114381)
49. Handwashing signs, no-smoking signs, Permit to Operate, and "Inspection report available" sign shall be posted where required. Consumers shall be notified to use clean tableware when returning to self-service areas. Pre-2004 food facilities without patron restrooms shall post a sign that toilet facilities are not provided. Provide name, city, state, zip code and operator name on MFFs and TFFs. (13953.5, 113978, 114075c, 114276f, 114381, 114299, 114337)
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. Impounded items may not be used until released. (114393)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend or modify the permit and order the food facility to close or limit its operation. (114409)
52. Other
53. Mobile Food Facilities (MFF): All food shall be stored, display, and dispensed on the permitted MFF. MFFs shall report to commissary each day of operation for cleaning, restocking, and filling/drainage holding tanks. MFFs shall be constructed and maintained to be of easily cleanable, durable, non-absorbent construction that is in good repair and protects the food from contamination during operation and transportation. Food shall be stored at an approved location at end of each business day. Non-fully enclosed MFFs shall have written operational and cleaning procedures. PHFs that are held hot shall be disposed of at the end of each business day. Provide all required safety items. (114294-114327)
54. Temporary Food Facilities (TFF): A utensil sink shall be conveniently located to TFFs that handle non-prepackaged foods. Only single service consumer utensils may be used. PHFs shall be maintained below 45°F or above 135°F and discarded at end of each day. Food shall be stored at approved location. TFFs that sell non-prepackaged foods shall have overhead protection, cleanable floors, and cleanable walls (unless using food compartments). Food activity shall be limited based length of event and available facilities. (114335-114363)