

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

DBA/NAME Loyal Order of Moose Lodge		DATE 8/29/08
ADDRESS 5275 Skyway, Paradise, CA, 95969		RECHECK DATE
OWNER/OPERATOR		SITE # 3082
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: corrected on site
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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 reserve of food			
			Food Safety Certificate Exp Date 8/3/09				√			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			
	√		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. <input type="checkbox"/>	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: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14- No detectable sanitizer in dishwasher in bar. Obtain sanitizer testing strips and test sanitizer level each day dishwasher used to ensure minimum 50ppm. Note: Sanitizer changed out and 50+ppm provided during inspection.
- 23- Observed ants on floor and counter in bar. Abate.
- 30- Observed bagged chips stored on ground in liquor storage room and onions and watermelon stored on ground in walk-in refrigerator. Store foods at least 6 inches off ground on approved shelving.
- 35- Clean inside beverage gun holders and ice machine to remove accumulated residues. Replace existing ice bins with NSF approved ice bins with dual integrated drain boards within 6 months. Observed several pieces of domestic equipment (refrigerators in kitchen, bar and back store room by walk-in refrigerator, microwaves in kitchen and bar) in use. Replace all with NSF approved commercial units.
- 36- Observed beverage glasses inverted on wiping rags in bar and ice scoops stored on wiping rags on top of ice machine. Remove wiping rags. Store scoops/glasses on nonabsorbent, easily cleanable surfaces only.
- 38- No shatterproof light covers on lights over ice machine. Provide.
- 41- Observed leak at prep sink faucet. Repair. Provide approved backflow prevention device at mop sink.
- 44- Observed unsecured CO2 tank under bar. Secure to rigid structure.
- 45- Observed missing cove base tiles under dishwasher. Repair/replace. Paint wooden platforms under refrigerators in bar to be smooth and easily cleanable.