

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

DBA/NAME Gold Nugget 76 Station		DATE 7/31/08
ADDRESS 8229 Skyway, Paradise, CA 95969		RECHECK DATE
OWNER/OPERATOR		SITE # 3248
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 12	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				√			13. Food in good condition, safe and unadulterated				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			14. Food contact surfaces: clean and sanitized				
√			2. Communicable disease; reporting, restrictions & exclusions							FOOD FROM APPROVED SOURCES				
√			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								38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate				
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored				
			GENERAL FOOD SAFETY REQUIREMENTS								PHYSICAL 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								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 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.
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 21- No hot water or hot water faucet at restroom hand sink. Provide.
- 23- Observed rodent droppings on floor by utensil sink, in cabinets surrounding utensil sink and along walls of facility. Clean and abate.
- 29- Observed container of antifreeze sitting on drain board by utensil sink. Remove coolant from utensil cleaning area and properly store in area designated for chemical storage.
- 33- Clean cabinets and drawers at utensil sink to remove dust, old coffee grounds, etc.
- 34- Replace existing kitchen sink with 3 compartment utensil sink with dual integrated drain boards within 6 months or upon change of ownership (if facility changes hands prior to 6 months). Reported coffee air-pot and tongs used to dispense jerky are cleaned at liquor store across street. Tongs and air-pot shall be properly washed/rinsed/sanitized in facility's own utensil sink.
- 42- Observed large trash bin behind facility filled with old debris (mattress, barrels, large pieces of old plastic, etc.). Schedule immediate pick up of bin to prevent harborages.
- 45- Observed rodent-sized hole in west wall and broken window covered with plywood on north wall. Repair to prevent entrance of vermin. Observed large pieces of paint to be peeling off walls and ceiling. Repair to be smooth and easily cleanable. Clean floors throughout facility to remove accumulated dust/paint peelings/miscellaneous trash/rodent droppings.