

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

DBA/NAME Hootch Hut		DATE 1/16/08
ADDRESS 637 Pearson Road, Paradise, CA 95969		RECHECK DATE
OWNER/OPERATOR		SITE # 3511
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 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 reservice 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.

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

6- No paper towels at restroom hand sink. Provide.

14- Employee reports jerky tongs/beverage dispenser nozzles cleaned with soap and water. Proper utensil cleaning procedure is: 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on clean drain board.

32- No manufacture's label on three, eight, or twenty pound bags of ice being offered for sale. Provide.

35- Observed domestic chest freezer storing three pound bags of ice by front counter. Replace with NSF commercial unit (or upright domestic unit) when unit becomes non operational.

38- Utensil sink/ice machine area too dark. Replace missing/burned out bulbs. No shatterproof light covers over ice machine/utensil sink. Provide.

44- Observed wet mop stored in mop bucket. Store mop so as to dry completely between uses.