

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

DBA/NAME Hootch Hut		DATE 10/15/08
ADDRESS 637 Skyway, 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: 3 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.
		RECEIVED BY:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 32- No manufacturer's label on three or fifty pound bags of ice offered for sale. Provide. See #32 on back of this form for required information.
- 34- No sanitizer observed for proper utensil cleaning. Obtain within 24 hours. *Note: All jerky tongs, beverage dispenser nozzles, etc. shall be properly cleaned. 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.*
- 35- Clean inside ice machine to remove black and pink residues.
- 44- Observed unsecured CO2 tank by beverage syrup rack. Secure to rigid structure. Provide weather striping under back screen door to prevent entrance of vermin.
- 45- Clean floor sink behind beverage syrup rack to remove accumulated black residues.