

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

DBA/NAME Hootch Hut		DATE 7/14/09	
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: 30 days	

See reverse side for the California Retail Food 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. FSC Exp. Date:						√	12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						√				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						APPROVED SOURCE & SPECIAL PROCEDURES				
√			4. Proper eating, tasting, drinking or tobacco use				√			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			
TIME & TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, & 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				√			22. Sewage and wastewater properly disposed			
										VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
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	
												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: 6- No soap at restroom hand sink. Provide in sanitary dispenser.
 14, 34- Reported ice scoop used to bag ice washed with detergent and rinsed. 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.
 No sanitizer observed in utensil cleaning area during inspection. Provide within 24 hours. REPEAT VIOLATION.
 31- Clean behind and between nozzles of beverage dispenser to remove accumulated residues.
 32- No manufacturer label on 3 and 50 pound bags of ice. Provide. REPEAT VIOLATION.
 35- Observed front top panel on ice machine to be missing. Replace. Clean inside ice machine to remove black residues.
 44- Observed wet mop stored in wringer of mop bucket. Store mop so as to dry completely between uses.

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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