

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

<b>DBA/NAME</b> Gridley Moose Lodge		<b>DATE</b> 10-22-08
<b>ADDRESS</b> 1533 Hwy 99, Gridley 95948		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 4015
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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	
	x		1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			14. Food contact surfaces: clean and sanitized				
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source				
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
	x		9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>							
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
							x			22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
							x			23. No rodents, insects, birds, or animals				
						<b>OUT</b>							<b>OUT</b>	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						<b>x</b>	
24. Person in charge present and performs duties							<b>39. Thermometers provided and accurate</b>						<b>x</b>	
25. Personal cleanliness and hair restraints							<b>40. Wiping cloths: properly used and stored</b>							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
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							x	44. Premises; personal/cleaning items; vermin-proofing						<b>x</b>
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
30. Food properly stored; food storage containers identified							x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						<b>x</b>
31. Consumer self-service facilities properly constructed and maintained							x	46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented								<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.							x	48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							x	51. Permit Suspension						
37. Vending machines								52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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.

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**R.E.H.S.**

**RECEIVED BY: mailed/ faxed**

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## OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No current food safety certificate available at time of inspection. At least one person working at this facility shall pass an approved food safety test within the next 60 days.
- 5- Bartender observed wearing rings while working (not wearing disposable gloves).
- 6- a) Two-compartment domestic stainless steel sink in kitchen is to be used for handwashing only—remove dish rack, observed near this sink. Use utensil sink and dishwasher in dishwashing room for all dishwashing.  
b) Provide conveniently located hand sink in bar for bartender. Bartender is currently using restroom hand sink for hand washing. Provide hot and cold water from a mixing faucet at bar hand sink, also soap and paper towels in dispensers. Provide lever-type faucet handles at hand sink.
- 29- Spray can of domestic insecticide observed on shelf in dishwashing room.
- 30- Cardboard box of bagged bread observed in walk-in cooler (kitchen side).
- 30, 45- Opened bulk bag of panko observed in small storeroom near dishwashing room. Store opened bulk bags of food in washable, non-absorbent containers with tight-fitting lids. Small storeroom near dishwasher is for unopened/ sealed containers of food (floors, walls and ceiling of room are not finished off for storage of opened containers of food)—store bulk container of panko (etc) in kitchen.
- 31, 45- Pop corn maker (in bar) is not designed for customer self-service—relocate pop corn maker so as to be accessible by food handlers/ bartender only. Pop corn maker is currently in carpeted area of bar—pop corn maker shall be relocated to an area of the bar with an easily cleanable, non-absorbent floor.
- 33- a) Seal unfinished wood areas of cabinets and shelves in bar. Remove absorbent cloth shelf/ countertop liners in bar.  
b) Clean shelves and drawers in kitchen cabinets of some food debris, dust accumulation, etc. Repair loose cabinet door in dishwashing room.
- 34- Obtain appropriate test papers for checking sanitizer concentration in dishwasher (chlorine), also in sanitizing compartment of 3- compartment bar sink (quaternary ammonia).
- 35- a) Clean inside, top of ice machine of some mold. Clean beverage gun holders (at bar) of some residues, etc. Clean bottom of beer cooler of rust and residues.  
b) Remove/ replace domestic equipment (ie: crock pots, food processor, etc). Replacement equipment shall be NSF approved commercial quality equipment.  
c) Replace ice bins, equipped with separate beverage line cold plates, with ice bins which have integral cold plates (in bar) within the next 6 months.
- 36- Ice scoops stored directly on top of ice machine.
- 38- Replace missing covers on overhead lights in kitchen part of walk-in cooler; also above utensil sink in kitchen. Replace missing end caps on plastic sleeves (light covers) on fluorescent lights in dishwashing room.
- 39- a) Obtain a digital probe thermometer for checking temperatures of thin foods/ small pieces of food (ie: hamburgers, etc). Dial-type probe thermometer (0°- 220° F) available at time of inspection.  
b) Replace missing thermometers in beer coolers.
- 44- a) Some magazines, misc. items observed on top of beer cooler in bar.  
b) Organize misc. items and equipment stored on shelves in small storeroom—remove unused items so as to eliminate clutter and facilitate cleaning.
- 45- a) Replace missing floor tiles in dishwashing room—if a new floor is installed in this room new floor shall be self-covered up the walls.  
b) Replace water damaged lower wall in dishwashing room (below dishwasher pre-spray sink), also worn wall near 2-compartment utensil sink.  
c) Finish installing floor tiles in bar (at end of bar).  
d) Wall in corner of kitchen (near fryers) is unfinished sheetrock—provide FRP or stainless steel wall panels or equivalent on wall in this area.