

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

DBA/NAME Bungalow Bar		DATE 7-8-08	
ADDRESS 101 Virginia St, Gridley		RECHECK DATE	
OWNER/OPERATOR		SITE # 4026	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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 _9-27-12_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			x
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			x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				WATER & WASTE WATER						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT	OUT						
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints						x	39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						
27. Food separated and protected							PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						
29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained						
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						
32. Food properly labeled & honestly presented							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
FOOD STORAGE/ DISPLAY/ SERVICE													
33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							47. Signs posted; last inspection report available						
36. Equipment, utensils and linens: Properly stored and used						x	48. Plan review required for new or remodel construction						
37. Vending machines							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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(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

- 5, 25- Bartender observed with long, unconfined hair and wearing several rings—rings were removed and hair tied back during inspection.
- 14- Cutting board (for lemons/ limes) reportedly washed at handsink in back prep area. Use 3- compartment utensil sink in bar for all dishwashing.
- 15- Bowl of cole slaw (made at a private house) observed in walk-in cooler. All food shall be made at bar or obtained from an approved source (ie: grocery store).
- 36- Remove cloth towel/ liner under coffee cups. OK to use a non-absorbent, easily cleanable shelf liner if needed (ie: rubber netting).
- 44- Clean up/ organize items on shelves in back storeroom. Keep misc. items stored separately from containers of food, utensils.
- 45- Seal up gaps in walls around beer drip tray drain line.