

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

<b>DBA/NAME Biggs/ Richvale Little League Snackbar</b>		<b>DATE 6-4-08</b>
<b>ADDRESS 105 Rio Bonito Rd, Biggs</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 4065</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>

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 _10-17-08				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
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			
	x		5. Hands clean and properly washed; gloves used properly						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			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			
			9. Proper cooling methods			x			x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	x		10. Proper cooking time & temperatures				x			<b>WATER &amp; WASTE WATER</b>			
	x		11. Proper reheating procedures for hot holding							21. Hot and cold water available			
<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>													
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			x
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			x
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							<b>PHYSICAL FACILITIES</b>			
			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			
										43. Toilet facilities: properly constructed, supplied, cleaned			
										44. Premises; personal/cleaning items; vermin-proofing			x
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified							<b>PERMANENT FOOD FACILITIES</b>			
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food			
			37. Vending machines							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 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 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
		<b>RECEIVED BY: mailed</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

6- a) Provide a separate, designated handsink in snack bar. Provide lever –type faucet handles on handsink. Food handlers reportedly using utensil sink for handwashing at this time.

b) Provide soap and paper towels in sanitary dispensers at snack bar handsink.

c) Adjust handsink faucet actuators at restroom hand sinks so as to provide free-flowing water for at least 10 seconds rather than approximately 4 seconds.

d) Fill paper towel dispenser at hand sink in women's restroom. Provide soap dispensers at hand sinks in both restrooms (ie: wall-mounted dispensers).

14- Dishes/ utensils are reportedly washed then rinsed. Wash, rinse and then sanitize dishes using an approved sanitizer (ie: 1 ounce bleach in 4 gal. water). Replace missing utensil sink drain plugs (one present, two missing) so that utensil sink compartments can be fill for dishwashing.

Note: No dishes being washed during inspection.

35- It is understood that domestic refrigerator/ freezer unit will be removed. It is understood that broken domestic microwave oven will be removed. If microwave oven is replaced, replacement shall be an NSF approved commercial unit.

35, 9- Nacho cheese hot holding unit (with some cheese in hot holding unit) observed in storage refrigerator. Do not leave leftover nacho cheese sauce in hot holding unit to cool in refrigerator. Either discard leftover cheese sauce or place leftover cheese sauce in a thin-walled container to cool (in the refrigerator). Recommend obtaining a second cooker/ hot holding unit, similar to chili hot holding unit, for nacho cheese sauce.

35, 39- Defrost storage freezer and replace missing thermometer.

38- Finish installing overhead light fixtures in snack bar. Provide covers on overhead lights.

39- Obtain a digital probe thermometer for checking final temperatures of thin cooked foods (like hamburgers). Dial-type thermometer is available for checking food temperatures at this time.

Note: No cooking occurring during inspection.

44- Provide a separate janitorial sink/ floor basin in snack bar for cleaning purposes.

45- a) Provide FRP panels, stainless steel panels or equivalent on wall behind utensil sink, also on wall behind janitorial sink/ floor basin.

b) Provide a self-coved floor in snack bar—floor shall be smooth, easily cleanable and coved up walls at least 4 inches forming a 3/8 inch radius at the floor/ wall junctures. Current floor is concrete.

c) Limit openable area of serving windows to no more than 216 square inches.