

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Bidwell Park Golf Course		DATE 7/5/07
ADDRESS 3199 Golf Course Road, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 70531
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>8- Observed unsealed bags of cocoa powder, flour and an unsealed box of pancake mix on shelf under microwave. Relocate boxes of trail mix and Chex mix stored on floor under front counter to be at least 6 inches off ground. Observed bowl used as scoop in bulk sugar container. Provide handled scoop.</p> <p>9- Observed uncovered container of relish/chopped onion/jalapeno peppers at customer self-service counter. Provide cover.</p> <p>10- Observed unlabeled, individually wrapped pastries/cookies being offered for sale at front counter. Provide manufacturer/ingredient labels.</p> <p>18- Clean behind nozzles of beverage dispenser to remove accumulated residues.</p> <p>20- Observed food debris/dust in containers storing eating utensils (customer self-service counter). Clean. Observed cooking pots stored upright by refrigerator. Invert all utensils for storage.</p> <p>21- Observed a few rodent droppings under stove, in corner by stove and under shelf holding microwave. Clean and work with Pest Control Operator to abate.</p> <p>29- Observed water damaged laminate with swollen, deteriorating wood on counter storing beverage dispenser. Repair.</p> <p>31- Observed missing section of floor tile under ice machine and beverage dispenser. Replace. Note: Person in charge says repair is scheduled.</p> <p>38- Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display		x	
10	Food Labeling		x	
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin		x	
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
39	Signs			
40	Other			

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 checked="" type="checkbox"/> <p style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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RECEIVED BY: Signed 7/5/07
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