



SUTTER COUNTY ENVIRONMENTAL HEALTH
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993 (530) 822-7400

173

Date: 4/15/08
 Recheck Date:
 Computer #: 111481
 Correct Major Violations By:
 Correct Minor Violations By:

FOOD PROGRAM INSPECTION REPORT

Rev 10/02

DBA/Name: Fire Side Restaurant Permit License: 1481
 Address: 4228 S. Highway 99 95991 Time In:
 Owner/Operator: Time Out:
 Mailing Address: Applicable Law: Uniform Retail Food Facilities Law
 Service: 01-Initial 02-Ongoing 03-Reinspection 04-Complaint 05-Complaint Reinspection 06-Consultation 29-Construction

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

#	Violations	Major	Minor	
1	Hot/Cold Holding			
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		X	(18) Soda lines run through Ice. Please provide new ice bin which has the lines not running through ice w/in 6 months.
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			
21	Vermin			
22	Chemical Hazards		X	(40) CO ₂ Tank not secured. Please secure
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		X	(22) Chemicals stored on Floor at 3-comp bar sink. Please keep off of Floor a minimum of 6"
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floor/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert.			
39	Signs			
40	Other:			(11) No thermometer in Reach-in next to bread. Please provide.

Written approval from Environmental Health must be received prior to the installation of equipment and alteration or remodeling of the food facility. Written approval must be received from Environmental Health prior to any change of ownership.

REHS: _____
 Owner/Operator: [Signature]



SUTTER COUNTY ENVIRONMENTAL HEALTH
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993 (530) 822-7400

2 of 3

Date:	7/15/08
Recheck Date:	
Computer #:	161481
Correct Major Violations By:	
Correct Minor Violations By:	

FOOD PROGRAM INSPECTION REPORT

Rev 10/02

DBA/Name: <u>Fire Side Restaurant</u>	Permit License: <u>161481</u>
Address: <u>4228 S. Highway 99 95991</u>	Time In:
Owner/Operator:	Time Out:
Mailing Address:	Applicable Law: <u>Uniform Retail Food Facilities Law</u>
Service: <input type="checkbox"/> 01-Initial <input type="checkbox"/> 02-Ongoing <input type="checkbox"/> 03-Reinspection <input type="checkbox"/> 04-Complaint <input type="checkbox"/> 05-Complaint Reinspection <input type="checkbox"/> 06-Consultation <input type="checkbox"/> 29-Construction	

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

#	Violations	Major	Minor	
1	Hot/Cold Holding			
2	Cooking/Reheating			
3	Cooling			(24) Dirty wiping rags left out of sanitizing solution
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
(8)	Food Storage		X	(15) No sanitizing solution provided. Provide 100 ppm Cl- or 200 ppm Quat solution for wiping rags.
9	Food Display			
(10)	Food Labeling		X	
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
(15)	Wash/Sanitize		X	
16	Utensil Sink			
17	Dishwasher			(29) Wood shelves being used in kitchen. Please remove & provide NSF approved shelving
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
(24)	Wiping Rags		X	(31) Many holes in sheet rock throughout dishwashing area. Please repair
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
(29)	Shelving/Cabinets		X	
30	Enclosure			
(31)	Walls/Floor/Ceiling		X	(8) (10) Bulk Food not labeled and stored on floor. Please label and keep off of ground.
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert.			
39	Signs			
40	Other:			

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REHS: _____
 Owner/Operator: Shawn H



**SUTTER COUNTY ENVIRONMENTAL HEALTH
COMMUNITY SERVICES DEPARTMENT**
1130 Civic Center Boulevard
Yuba City, CA 95993 (530) 822-7400

Date:	4/15/08
Recheck Date:	
Computer #:	161481
Correct Major Violations By:	
Correct Minor Violations By:	

FOOD PROGRAM INSPECTION REPORT

Rev 10/02

DBA/Name: <u>Fireside Restaurant</u>	Permit License: <u>1481</u>
Address: <u>4228 S. Highway 99 95991</u>	Time In:
Owner/Operator:	Time Out:
Mailing Address:	Applicable Law: <u>Uniform Retail Food Facilities Law</u>
Service: <input type="checkbox"/> 01-Initial <input type="checkbox"/> 02-Ongoing <input type="checkbox"/> 03-Reinspection <input type="checkbox"/> 04-Complaint <input type="checkbox"/> 05-Complaint Reinspection <input type="checkbox"/> 06-Consultation <input type="checkbox"/> 29-Construction	

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

#	Violations	Major	Minor	
1	Hot/Cold Holding			
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer		X	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/Sanitize		X	
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floor/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert.			
39	Signs			
40	Other:			

⑧ Food left uncovered in refrigerator
Please provide covers when not
in use

⑪ No thermometer in reach-in
in front of front counter
Please provide.

⑤ Reach-in w/ vegetables
dirty & moldy. Please clean

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REHS: _____
Owner/Operator: _____