



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Yuba City 21 Club
 Address: 275 Garden

Computer # _____
 City: YC

- Initial Routine Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable

COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
	COS	MAJ	MIN		MIN
DEMONSTRATION OF KNOWLEDGE				SUPERVISION	
1. Demonstration of knowledge; food safety certification			X	24. Person in charge present and performs duties	
Food Safety Cert Name: _____				PERSONAL CLEANLINESS	
Exp. Date: _____				25. Personal cleanliness and hair restraints	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusion				26. Approved thawing methods used, frozen food	
3. No discharge from eyes, nose, or mouth; no open wounds				27. Food separated and protected	
4. Proper eating, tasting, drinking or tobacco use				28. Washing fruits and vegetables	
PREVENTING CONTAMINATION BY HANDS				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly				30. Food storage; food storage containers identified	X
6. Adequate handwashing facilities supplied & accessible				31. Consumer self-service	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures				32. Food properly labeled & honestly presented	
8. Time as a public health control; procedures & records				33. Nonfood contact surfaces clean	
9. Proper cooling methods				34. Warewashing facilities: installed, maintained, used; test strips	
10. Proper cooking time & temperatures				35. Equipment/Utensils approved; installed; clean; good repair, capacity	X
11. Proper reheating procedures for hot holding				36. Equipment, utensils and linens: storage and use	X
PROTECTION FROM CONTAMINATION				PHYSICAL FACILITIES	
12. Returned and reserve of food				37. Vending machines	X
13. Food in good condition: safe and unadulterated				38. Adequate ventilation and lighting; designated areas, use	X
14a. Food contact surfaces: clean and sanitized			X	39. Thermometers provided and accurate	
14b. Proper warewashing and sanitizing procedures				40. Wiping cloths: properly used and stored	
FOOD FROM APPROVED SOURCES				COMPLIANCE & ENFORCEMENT	
15. Food obtained from approved source				41. Plumbing: proper backflow devices	
16. Compliance with shellstock tags, condition, display				42. Garbage and refuse properly disposed; facilities maintained	
17. Compliance with Gulf oyster regulations				43. Toilet facilities: properly constructed, supplied, cleaned	
CONFORMANCE WITH APPROVED PROCEDURES				44a. Premises kept free of debris and unnecessary equipment	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44b. Appropriate use of equipment	
CONSUMER ADVISORY				44c. Janitorial area, provided maintained, and kept clean	
19. Raw, undercooked, and confectionary containing alcohol foods				44d. Employee personal items stored in approved location	
HIGHLY SUSCEPTIBLE POPULATIONS				44e. Facility is equipped to prevent vermin entrance/harborage	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				PERMANENT FOOD FACILITIES	
WATER/HOT WATER				45. Floor walls and ceilings: built, maintained, and clean	
21. Adequate hot & cold water provided				46. No unapproved private homes/living or sleeping quarters	
LIQUID WASTE DISPOSAL				SIGNS/REQUIREMENTS	
22. Sewage and wastewater properly disposed				47. Signs posted; last inspection report available	
VERMIN				48. Plan Review	
23. No rodents, insects, birds, or animals				49. Permits Available	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	

See page two

Permit expires 12/31/18

Owner/Operator: _____

REHS: Kent H
 Form Updated 07/21/17
 Food Facility Inspection Report Forms_updated 7-2017.xls



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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Provide CA Food Handler's cards for all employees handling drinks or clean utensils within 10 days.
- 7- Utensils stored on cloth towel. Store on nonabsorbent, easily cleanable surface only.
- 30- Melted ice in ice chest storing bottled beer. Keep ice drained to prevent spread of pathogens.
- 35- Standing water/ice in keg refrigerator. Repair to properly drain condensate.
- 36- Unchained CO2 tanks by beverage syrup rack. Secure to rigid structures
- 38- No shatter proof light covers on lights over clean utensils. Provide.
- 44- Window open with out screen. Provide screen to prevent entrance of vermin.
- 45- Damaged area on walls and missing vinyl comp tile in bar. Repair where needed to be smooth and easily cleanable.

Owner/Operator Init: [Signature]

REHS In: [Signature]
 Form Updated 01/13/2017