

Amador County Environmental  
Health  
810 Court Street  
Jackson, CA 95642  
209-223-6439

# Food Inspection Report

Date: 03/22/2012	Page 1 of 3
Time In: _____	3:00 pm
Time Out: _____	4:00 pm

Facility Name: OK Corral	Address: 27065 Highway 88	City: Pioneer	Zip Code: 95666
Permit #: PT0000086	Exp Date: 12/31/2012	Permit Holder: Ford, Gerald	Type of Inspection: Routine/Annual Inspection

See last page 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**      **☒ = Items not in compliance**  
**COS = Corrected on-site**      **MAJ = Major violation**      **PTS = Points**

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT	PROTECTION FROM CONTAMINATION		COS	MAJ	OUT
<input type="checkbox"/> In <input type="checkbox"/> N/O	1. Demonstration of knowledge; food manager certification	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	12. Returned and reserve of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					<input checked="" type="checkbox"/> In	13. Food in good condition, safe and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In	2. Communicable disease; reporting, restrictions & exclusions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	3. No discharge from eyes nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>FOOD FROM APPROVED SOURCES</b>				
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> In	15. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>PREVENTING CONTAMINATION BY HANDS</b>					<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	16. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In	6. Adequate handwashing facilities supplied/accessible	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					<input type="checkbox"/> In <input checked="" type="checkbox"/> N/A	18. Compliance with vaiance, specialized process, & HCCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>CONSUMER ADVISORY</b>				
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	8. Time as a public health control; procedures & reco	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	19. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>				
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	10. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> In <input checked="" type="checkbox"/> N/A	20. Licensed health care facilities/public & private schools; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>WATER/HOT WATER</b>				
<b>LIQUID WASTE DISPOSAL</b>					<input checked="" type="checkbox"/> In	21. Hot and cold water available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>VERMIN</b>					<input checked="" type="checkbox"/> In	22. Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>COMPLIANCE &amp; ENFORCEMENT</b>					<input checked="" type="checkbox"/> In	23. No rodents, insects, birds, or animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SUPERVISION	OUT
24. Person in charge present and performs duties	<input type="checkbox"/>
<b>PERSONAL CLEANLINESS</b>	
25. Personal cleanliness and hair restraints	<input type="checkbox"/>
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
26. Approved thawing methods used, frozen food	<input type="checkbox"/>
27. Food separated and protected	<input type="checkbox"/>
28. Washing fruits and vegetables	<input type="checkbox"/>
29. Toxic substances properly identified, stored, used	<input type="checkbox"/>
<b>FOOD STORAGE/DISPLAY/SERVICE</b>	
30. Food storage; food storage containers identified	<input type="checkbox"/>
31. Consumer self-service	<input type="checkbox"/>
32. Food properly labeled & honestly presented	<input type="checkbox"/>
<b>EQUIPMENT/UTENSILS/LINENS</b>	
33. Nonfood contact surfaces clean	<input type="checkbox"/>
34. Warewashing facilities: installed, maintained, used; test strips	<input type="checkbox"/>
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use	<input checked="" type="checkbox"/>
37. Vending machines	<input type="checkbox"/>
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="checkbox"/>

	OUT
39. Thermometers provided and accurate	<input type="checkbox"/>
40. Wiping cloths: properly used and stored	<input type="checkbox"/>
<b>PHYSICAL FACILITIES</b>	
41. Plumbing: proper backflow devices	<input type="checkbox"/>
42. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>
43. Toilet facilities: properly constructed, supplied, cleaned	<input type="checkbox"/>
44. Premises; personal/cleaning items; vermin proofing	<input type="checkbox"/>
<b>PERMANENT FOOD FACILITIES</b>	
45. Floor, walls and ceilings: built, maintained, and clean	<input type="checkbox"/>
46. No unapproved private homes/living or sleeping quarters	<input type="checkbox"/>
<b>SIGNS/REQUIREMENTS</b>	
47. Signs posted; last inspection report available	<input type="checkbox"/>
<b>COMPLIANCE &amp; ENFORCEMENT</b>	
48. Plan Review	<input type="checkbox"/>
49. Permits Available	<input type="checkbox"/>
50. Impoundment	<input type="checkbox"/>
51. Permit Suspension	<input type="checkbox"/>

Received by (Signature):

Reinspection Date: 03/22/2013

Specialist (Print): Scott Meyer

Phone: 209-223-6439

# Food Inspection Report

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Permit #: PT0000086	Exp Date: 12/31/2012	Permit Holder: Ford, Gerald	Type of Inspection: Routine/Annual Inspection

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## OBSERVATIONS AND CORRECTIVE ACTIONS

01

As previously noted during a routine inspection of the facility on October 25, 2010, the owner or manager at the facility must obtain an accredited and current managers safe food handling certification.

We would recommend that the owner attend our locally provided course on May 10, 2012.

The bartender and all wait staff are required to obtain their food handlers card. Any employees assisting the cook with food preparation are required to obtain a food handler card as well.

Food handler cards can be taken on-line but must be ANSI accredited. The owner was given manager safe food handling and food handler card information during the facility inspection.

The owner must keep a current list of facility employees and a copy of the employees current food handling card at the facility for review by this office.

14

Dried meat and other food particles were observed on the slicer in the kitchen. Clean and disinfect the slicer after every use and take the slicer apart after using the slicer at the end of the day and wash/rinse/sanitize the slicer parts in the three compartment sink.

35

The owner is planning to repair the commercially rated freezer in the back storeroom. Currently the unit is not operating properly.

The refrigeration unit in the kitchen/storeroom is holding food items out of the proper temperature range. Food items were at 47 degrees Fahrenheit. Adjust, repair or replace the refrigeration unit. Keep the refrigerated food items at or below 41 degrees Fahrenheit.

36

Thoroughly clean the storeroom freezer before stocking the unit with food items. Remove the dried food and dirt accumulation in the unit.

38

When using the pizza oven in the future the owner must install the unit under the current mechanical exhaust ventilation system above the facility cooking equipment currently in use.

Clean and replace the grease filters in the mechanical exhaust ventilation system over the equipment to keep grease from building up in the duct work.

**SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT**

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)
2. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950.5, 113973(a))
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area. (113977)
5. Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))
6. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))
7. Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (114000)
9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)
10. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F. Other temperature requirements may apply. (114004, 114008, 114010)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (114079)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3,)
14. All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)
15. All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114035, 114041)
16. Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)
17. Comply with Gulf Oyster warning seasonal requirements. (Title 17 CA Code of Regulations §13675, Cal Code Section 113707)
18. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114419) A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114057, 114057.1)
19. Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than ½ alcohol may be served if the facility notifies the consumer. (114012, 114093)
20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)
21. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)
22. All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)
23. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. ( 114259.1, 114259.4, 114259.5)
24. A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075)
25. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)
26. Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)
27. All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))
28. Raw, whole produce shall be washed prior to preparation. (113992)
29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)n
30. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))
31. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)
32. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)
33. All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))
34. Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f) & (g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)
35. All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
36. All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)
37. Each vending machine shall have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (114145)
38. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened operable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)
39. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)
40. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e))
41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)
42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)
43. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)
44. The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)
45. The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base covering shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)
47. Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).
48. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)
49. A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)