

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

Food Inspection Report

Date: 07/23/2012	Page 1 of 4
Time In: _____	2:00 pm
Time Out: _____	3:00 pm

Facility Name: Castle Oaks Clubhouse	Address: 1000 Castle Oaks Dr	City: Ione	Zip Code: 95640
Permit #: PT0000599	Exp Date: 12/31/2012	Permit Holder: Portlock International, Ltd.	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 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"/>
EMPLOYEE HEALTH & HYGIENIC PRACTICES					<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 checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	FOOD FROM APPROVED SOURCES				
<input type="checkbox"/> In <input type="checkbox"/> N/O	4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> In	15. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION BY HANDS					<input type="checkbox"/> In <input type="checkbox"/> N/O <input checked="" 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 checked="" 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"/>	CONFORMANCE WITH APPROVED PROCEDURES				
TIME AND TEMPERATURE RELATIONSHIPS					<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"/>	CONSUMER ADVISORY				
<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 checked="" 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"/>	HIGHLY SUSCEPTIBLE POPULATIONS				
<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"/>	WATER/HOT WATER				
LIQUID WASTE DISPOSAL					<input checked="" type="checkbox"/> In	21. Hot and cold water available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
VERMIN					<input checked="" type="checkbox"/> In	22. Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
COMPLIANCE & ENFORCEMENT					<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"/>
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	<input type="checkbox"/>
GENERAL FOOD SAFETY REQUIREMENTS	
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"/>
FOOD STORAGE/DISPLAY/SERVICE	
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"/>
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood contact surfaces clean	<input type="checkbox"/>
34. Warewashing facilities: installed, maintained, used; test strips	<input checked="" type="checkbox"/>
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	<input type="checkbox"/>
36. Equipment, utensils and linens: storage and use	<input type="checkbox"/>
37. Vending machines	<input type="checkbox"/>
38. Adequate ventilation and lighting; designated areas, use	<input type="checkbox"/>

	OUT
39. Thermometers provided and accurate	<input type="checkbox"/>
40. Wiping cloths: properly used and stored	<input type="checkbox"/>
PHYSICAL FACILITIES	
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"/>
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: built, maintained, and clean	<input type="checkbox"/>
46. No unapproved private homes/living or sleeping quarters	<input type="checkbox"/>
SIGNS/REQUIREMENTS	
47. Signs posted; last inspection report available	<input type="checkbox"/>
COMPLIANCE & ENFORCEMENT	
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: _____

Specialist (Print): Scott Meyer

Phone: 209-223-6439

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OBSERVATIONS AND CORRECTIVE ACTIONS

01

All food preparation and food service employees should currently have an accredited and current safe food handler card. Several employees, including both cooks currently working in the kitchen do not have an accredited or current food handler card as required below. California Retail Food Code section 113948, states that "A food handler who is hired prior to June 1, 2011, shall obtain a food handler card on or before July 1, 2011. A food handler who is hired on or after June 1, 2011, shall obtain a food handler card within 30 days after the date of hire. Each food handler shall maintain a valid food handler card for the duration of his or her employment as a food handler. Food handler cards shall be valid for three years from the date of issuance, regardless of whether the food handler changes employers during that period. The owners and manager of the facility must immediately require all food service and food preparation employees obtain an accredited and current card on or before August 15, 2012. Employees should not be allowed to return to work if they fail to obtain their food handler card on or before August 15, 2012.

04

The employee washing and handling clean dishes and the waitress picking up food items at the grill for service were both observed eating food in the kitchen. When observed the employees were directed to wash their hands immediately and to stop that practice. Do not permit employees to eat off of customer plates or to eat while working. Do not allow employees to eat in the kitchen and direct employees to always wash their hands with soap and warm water after using the restroom, smoking, eating, drinking, touching dirty equipment or surfaces, after handling soiled utensils, or after coughing or sneezing.

California Retail Food Code section 113977, States that an employee shall eat, drink, or use any form of tobacco only in designated areas where contamination of nonprepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

California Retail Food Code section 113953.3, States that all employees shall thoroughly wash their hands and that portion, if any, of their arms exposed to direct food contact with cleanser and warm water by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers. Employees shall wash their hands in all of the following instances: (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils. (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms. (3) After using the toilet room. (4) After caring for or handling any animal allowed in a food facility pursuant to this part. (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking. (6) After handling soiled equipment or utensils. (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks. (8) When switching between working with raw food and working with ready-to-eat food. (9) Before donning gloves for working with food. (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area. (11) After engaging in other activities that contaminate the hands.

34

Have the warewashing unit (dishwasher) serviced and repaired. The final rinse display is not functioning properly, which was noted during the previous facility inspection on 09/02/2011. Without an accurate and readable final rinse temperature display the required rinse temperature cannot be checked by employees or management at the facility. Have a qualified service technician check and adjust the final rinse temperature as needed and repair the unit's final rinse display.

Provide proof of repairs to this office on or before August 1, 2012. We would ask that a copy of the service report be faxed to this office once available.

California Retail Food Facility Code section 114175 states equipment and utensils shall be kept clean, fully operative, and in good repair.

California Retail Food Code section 114101.2, States a warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water as the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.

California Retail Food Code section 114101.1, States a warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the temperatures required for washing, rinsing, and sanitizing, the pressure required for the fresh water sanitizing rinse, unless the machine is designed to use only a pumped sanitizing rinse, and the conveyor speed for conveyor machines or cycle time for stationary rack machines.

California Retail Food Facility Code section 114099.7, States mechanical sanitization shall be accomplished by being cycled through equipment that is used in accordance with the manufacturer's specifications and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator

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 properly stored; non-food items 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)