

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME Fatte's Pizza		DATE 7/1/09	
ADDRESS 1380 East Avenue, Chico, CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2034	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the California Retail Food code sections and general requirements that correspond to each violation listed below

IN = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation														
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
√			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:						√	12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES						√				13. Food in good condition, safe and unadulterated				
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized				
√			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES							
√			4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source				
	√		5. Hands clean and properly washed; gloves used properly					√		16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			6. Adequate handwashing facilities supplied & accessible					√		17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS								√		18. Compliance with variance, specialized process, & HACCP Plan				
√			7. Proper hot and cold holding temperatures					√		19. Consumer advisory provided for raw or undercooked foods				
		√	8. Time as a public health control: Proper procedures & records					√		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		√	9. Proper cooling methods				WATER & WASTE WATER							
	√		10. Proper cooking time & temperatures				√			21. Hot and cold water available				
	√		11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed				
										VERMIN				
							√			23. No rodents, insects, birds, or animals				
						OUT						OUT		
SUPERVISION /PERSONAL CLEANLINESS						38. Adequate ventilation and lighting; designated areas, use								
24. Person in charge present and performs duties						39. Thermometers provided and accurate								
25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored								
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.						41. Plumbing: Plumbing in good repair, proper backflow devices								
27. Food separated and protected						42. Garbage and refuse properly disposed; facilities maintained								
28. Fruits and vegetables washed as required.						43. Toilet facilities: properly constructed, supplied, cleaned								
29. Toxic substances properly identified, stored, used						√	44. Premises; personal/cleaning items; vermin-proofing							√
FOOD STORAGE/ DISPLAY/ SERVICE						PERMANENT FOOD FACILITIES								
30. Food properly stored; food storage containers identified						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
31. Consumer self-service facilities properly constructed and maintained						√	46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available								
33. Nonfood contact surfaces clean and in good repair.						48. Plan review required for new or remodel construction								
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						√	49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						√	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used						51. Permit Suspension								
37. Vending machines						52. Other								

OBSERVATIONS AND CORRECTIVE ACTIONS: 29- Observed unlabeled chemical spray container under front counter. Label as to contents.
 31- Reported beverage dispenser nozzles cleaned weekly. Wash/rinse/sanitize daily.
 34- Observed chlorine bleach reportedly used at utensil sink stored under front counter. Relocate bleach to utensil sink so as to make fully accessible to employees for utensil cleaning.
 35- Clean equipment (prep refrigerator, freezer, etc.) to remove food residues.
 44- Observed wet mop stored in top of mop bucket. Store mop so as to dry completely between uses.

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.

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www.buttecounty.net/publichealth/

R.E.H.S.

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