

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

<b>DBA/NAME</b> Cozy Diner		<b>DATE</b> 3/3/09
<b>ADDRESS</b> 1695 Mangrove Avenue, Chico, CA 95926		<b>RECHECK DATE</b> 1+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2036
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> immediately

See reverse side 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    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							12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, reduced oxygen packaging, & 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				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures			√				21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
<b>MAJOR VIOLATION CHECK ONLY</b>										22. Sewage and wastewater properly disposed			
<b>RE-INSEPTION FEES APPLY TO SUBSEQUENT INSPECTIONS</b>										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										<b>PHYSICAL FACILITIES</b>			
			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			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										<b>PERMANENT FOOD FACILITIES</b>			
			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				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										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:** 7- Observed 2 flats raw shell eggs (54°F-56°F) sitting out at room temperature. Food handler reports "just getting ready to" scramble or pool eggs. Keep potentially hazardous foods in refrigerator until ready to actively prep. Observed 12+ sausage links (84°F-107°F, 15 minutes) sitting on rack on grill. Food handler reports taking links from walk-in refrigerator and placing on grill to warm to order. Maintain

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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
		<b>RECEIVED BY:</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

7- a) Observed two flats raw shell eggs (54°F-56°F) sitting out at room temperature. Food handler at grill reports "just getting ready to" scramble/pool eggs. Keep potentially hazardous foods in refrigerator until ready to actively prep.

b) Observed 12+ sausage links (84°F-104°F, 15 minutes) sitting on bakers rack on grill. Food handler reports taking links from walk-in refrigerator and placing on grill to warm to order. Maintain potentially hazardous foods at 135°F and above or 41°F and below.

Note: Any food being reheated shall be rapidly reheated to 165°F before hot holding (even if hot holding on grill). Sausage reheated to 165°F and placed back in walk-in refrigerator to cool during inspection.

c) Observed cottage cheese at 50°F-53°F in top of left side prep refrigerator (air temperature 39°F). Keep lid closed or move cottage cheese to bottom of unit so as to maintain at 41°F or below.

9- Observed soup to be properly cooling in uncovered pan at a depth of approximately 2 inches in walk-in refrigerator. Violation corrected.

10- Observed food handler at grill place hamburger at pass thru window to wait station and ring waitress (signaling order ready) without checking final internal cooking temperature. When asked by Inspector how he knew the hamburger was ready to serve, food handler replied he knew by "looking". Use available digital probe thermometer to ensure hamburgers reach minimum temperature of 155°F before serving.

Note: Hamburger 160°F when food handler directed to check internal temperature of hamburger by Inspector.

RE-INSEPCION FEES APPLY TO SUBSEQUENT INSPECTIONS