

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

DBA/NAME Cozy Diner		DATE 6/13/08
ADDRESS 1695 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2036
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F-	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
			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				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										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			√	WATER & WASTE WATER						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
MAJOR VIOLATION CHECK ONLY										22. Sewage and wastewater properly disposed			
RE-INSEPCION FEES APPLY TO THIS AND SUBSEQUENT INSPECTIONS							VERMIN						
						OUT				23. No rodents, insects, birds, or animals			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:		
Reinspection fees will be charged for all subsequent reinspection 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 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

5- Observed cook crack raw, shell eggs onto grill, flick fingers as if to remove egg residues, grab toast from grill and plate on clean plate for customer without first washing his hands. REPEAT VIOLATION. Hands shall be properly washed at hand sink **every time** hands *require* cleaning as per California Retail Food Code (Section 113953.3).

7- a) Observed diced sausage (52°F-54°F) in container in top of open prep refrigerator and slice of ham steak (61°F) sitting directly on top of containers in top of open prep refrigerator. REPEAT VIOLATION. Keep lid on prep refrigerator closed to maintain potentially hazardous foods at 41°F or below. Discontinue storing foods directly on top of containers. Note: Ham voluntarily discarded to trash by food handler.

b) Observed two flats of raw shell eggs (65°F-69°F) sitting out at room temperature at cookline. REPEAT VIOLATION. Eggs voluntarily discarded to trash by manager. **Keep potentially hazardous foods in refrigerator.**

9- Observed food handler place container of diced, cooked and partially cooled sausage (72°F-76°F) in refrigerated drawer under grill. Sausage placed on tray and moved to walk-in refrigerator during inspection to complete cooling process. Note: Ensure foods are 41°F or below before placing in refrigerated drawers.

14- Observed food handler at cookline standing with bare arm resting on stack of clean customer plates. Plate removed to utensil cleaning area and food handler advised to avoid bare hand/bare arm contact with clean customer plates so as to prevent contamination of plates.

RE-INSEPCION FEES APPLY TO THIS AND SUBSEQUENT INSPECTIONS



