

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Gashouse Pizza North		<b>DATE</b> 5-25-07
<b>ADDRESS</b> 2359 Esplanade, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Charles & Jenny Gower		<b>SITE #</b> 2059
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		x	<p><b>1, 18-</b> Observed raw sausage 50°F (for short time period) stored in top portion pizza prep refrigerator. Sausage relocated to 3-door refrigerator. Bottom portion of prep refrigerator 53°F, no potentially hazardous foods are being stored in bottom portion. Refrigerator adjusted during inspection and back ventilation cleared of dust. Reported that prep refrigerator would be serviced/repaired at end of business day. Ensure internal temperature of prep refrigerator is 41°F or below before using to store raw meats.</p> <p><b>18-</b> Clean outside of food processor to remove some dried food debris. –Observed unapproved chest freezer storing meats. Clean bottom of chest freezer to remove some food debris/residues. Replace chest freezer with approved upright freezer within next 6 months. Note: Domestic upright freezer OK.</p> <p><b>26-</b> Observed leak at bar utensil sink faucet.</p> <p><b>24-</b> Observed a couple soiled wiping rags at pizza cutting counter.</p> <p><b>29-</b> Refinish worn/damaged pizza storage shelves in kitchen.</p> <p><b>31-</b> Observed worn/gouged wall areas in utensil washing/dough prep room.</p> <p><b>34-</b> No shatterproof light bulbs/covers for overhead lighting in downstairs food storage area.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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<b>R.E.H.S.</b>
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