

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

DBA/NAME Papa Murphys Pizza		DATE 8/13/07
ADDRESS 1305 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2094
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 days

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

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance						
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
√			1. Demonstration of knowledge; food safety certification							√			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												√
√			3. No discharge from eyes, nose, and mouth												
		√	4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			PREVENTING CONTAMINATION BY HANDS						FOOD FROM APPROVED SOURCES						
√			5. Hands clean and properly washed; gloves used properly						√			15. Food obtained from approved source			
√			6. Adequate handwashing facilities supplied & accessible								√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			TIME AND TEMPERATURE RELATIONSHIPS								√	17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures					√	CONFORMANCE WITH APPROVED PROCEDURES						
		√	8. Time as a public health control: Proper procedures & records								√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	9. Proper cooling methods						CONSUMER ADVISORY						
		√	10. Proper cooking time & temperatures								√	19. Consumer advisory provided for raw or undercooked foods			
		√	11. Proper reheating procedures for hot holding								√	HIGHLY SUSCEPTIBLE POPULATIONS			
											√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
									WATER/HOT WATER						
√									√			21. Hot and cold water available Temp			
									LIQUID WASTE DISPOSAL						
√									√			22. Sewage and wastewater properly disposed			
									VERMIN						
√									√			23. No rodents, insects, birds, or animals			
								OUT							OUT
			SUPERVISION						39. Thermometers provided and accurate						
			24. Person in charge present and performs duties						40. Wiping cloths: properly used and stored						
			PERSONAL CLEANLINESS						PHYSICAL FACILITIES						
			25. Personal cleanliness and hair restraints						41. Plumbing: Plumbing in good repair, proper backflow devices						
			GENERAL FOOD SAFETY REQUIREMENTS						42. Garbage and refuse properly disposed; facilities maintained						
			26. Approved thawing methods used, frozen food maintained frozen.						43. Toilet facilities: properly constructed, supplied, cleaned						
			27. Food separated and protected						44. Premises; personal/cleaning items; vermin-proofing						
			28. Fruits and vegetables washed as required.						PERMANENT FOOD FACILITIES						
			29. Toxic substances properly identified, stored, used			√			45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			FOOD STORAGE/ DISPLAY/ SERVICE						46. No unapproved private homes/ living or sleeping quarters						
			30. Food properly stored; food storage containers identified			√			SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			31. Consumer self-service facilities properly constructed and maintained						47. Signs posted; last inspection report available						
			32. Food properly labeled & honestly presented						48. Plan review required for new or remodel construction						
			EQUIPMENT/ UTENSILS/ LINENS						49. Permits Available						
			33. Nonfood contact surfaces clean and in good repair.			√			50. Impoundment of unsanitary equipment or food						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						51. Permit Suspension						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						52. Other						
			36. Equipment, utensils and linens: Properly stored and used						NON-PERMANENT FOOD FACILITIES						
			37. Vending machines						53. Mobile food facilities						
			38. Adequate ventilation and lighting; designated areas, use						54. Temporary food facilities						

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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