

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

<b>DBA/NAME</b> Mountain Mike's Pizza		<b>DATE</b> 12/23/08
<b>ADDRESS</b> 1722 Mangrove Avenue #28, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2509
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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    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>							
							√			22. Sewage and wastewater properly disposed				
							<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							

<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>		
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>  Page 1 of 2

<b>DBA/NAME</b> Mountain Mike's Pizza	<b>DATE</b> 12/23/08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- Food handler reports cutting glove is worn alone when working with washed foods. Provide plastic/latex glove to wear over cutting glove so as to prevent contamination of ready to eat food.
- 14- a) Observed accumulated residues in utensil sink. Clean and sanitize utensil sink before use each day.
- b) Observed wash water at front counter utensil sink to be 105°F during inspection. Maintain wash water at 110°F or above whenever wash basin is filled.
- c) Observed food debris on "clean" slicer. Provide cleaning brush so as to clean slicer in hard to reach areas. Food handler reports slicer cleaned with degreaser then wiped with sanitizer. Proper slicer cleaning procedure is wash, with hot soapy water/rinse/sanitize with approved sanitizer.
- 14, 36- Observed dough hook soiled with accumulated dough hanging from shelf storing dressing cups. Place soiled utensils in utensil sink after use so as not to contaminate hard to clean surfaces.
- 29- Observed ice bucket to be hanging from shelf storing open cans of Comet cleanser. Cleanser relocated during inspection so as to prevent accidental contamination of ice bucket. Observed unlabeled chemical spray container hanging from chain securing CO2 tanks. Label as to contents.
- 31- Clean behind nozzles of beverage machine to remove residues.
- 33- Observed duct tape securing phone wires by beer taps at front counter. Remove tape and properly secure wires to facilitate cleaning.
- 35- Clean metal flashing inside ice machine to remove accumulated pink residues. Clean outside equipment where needed to remove residues.
- 38- Observed lighting to be too dim in utensil cleaning area. Replace missing light bulbs/provide brighter lights. Replace missing shatterproof light cover in walk-in refrigerator.
- 41- Observed floor sinks at utensil sink and ice machine to be backing up/draining slowly. Repair to prevent wastewater from backing up into facility. Note: Service company called during inspection. Observed leaks at hand sink faucet and mop sink faucet. Repair.
- 43- Observed stall partition in men's restroom to be rusted. Paint to be easily cleanable.
- 44- Observed wet mop stored in mop bucket. Store mop so as to dry completely between uses (i.e.: provide hook, up-end in mop sink, etc.)
- 45- Clean floors in hard to reach areas (under ice machine, counter storing coffee brewer, etc.) to remove accumulated food debris/dust/residues/miscellaneous trash and ceiling over pizza cutting table to remove black dust.