

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

DBA/NAME Mountain Mike's Pizza		DATE 2/5/08
ADDRESS 1722 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2509
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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 reservice of food			
			Food Safety Certificate Exp Date 12/12/12				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES			
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS									√	19. Consumer advisory provided for raw or undercooked foods			
√			7. Proper hot and cold holding temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	8. Time as a public health control: Proper procedures & records						√	WATER & WASTE WATER			
		√	9. Proper cooling methods						√	21. Hot and cold water available			
√			10. Proper cooking time & temperatures				√			LIQUID WASTE DISPOSAL			
		√	11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
							VERMIN						
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			√
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			30. Food properly stored; food storage containers identified							47. Signs posted; last inspection report available			
			31. Consumer self-service facilities properly constructed and maintained			√				48. Plan review required for new or remodel construction			
			32. Food properly labeled & honestly presented							49. Permits Available			
EQUIPMENT/ UTENSILS/ LINENS											50. Impoundment of unsanitary equipment or food		
			33. Nonfood contact surfaces clean and in good repair.							51. Permit Suspension			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							52. Other			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√							
			36. Equipment, utensils and linens: Properly stored and used										
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:

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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14- Food handler reports large containers used to store pizza sauce are cleaned with bleach and water. Properly wash/rinse/sanitize all utensils after use. Reported cutting board on sandwich prep refrigerator is wiped with degreaser and washed/rinsed/sanitized at end of each night. Wash/rinse/sanitize cutting board after every four hours of use. Observed wash water in bar utensil sink to be 76°F during inspection. Maintain wash water at 110°F or above whenever wash basin is filled.
- 29- Observed four unlabeled spray containers hanging from chains securing CO2 tanks. Label as to contents.
- 31- Observed accumulated residues behind beverage dispenser nozzles. Clean.
- 35- Clean can opener to remove accumulated food residues and inside ice machine to remove pink and tan residues.
- 39- No thermometers in pizza prep and sandwich prep refrigerators. Provide.
- 44- Observed wet mop stored in mop bucket. Store mop so as to dry completely between uses.
- 45- Observed black dust on wall/ceiling pizza prep area and dust/food residues on ceiling of walk-in refrigerator. Clean.