

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

<b>DBA/NAME</b> Monstro's Pizza		<b>DATE</b> 1-25-08	
<b>ADDRESS</b> 628 W. Sacramento Ave., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b> Greg Danielewicz		<b>SITE #</b> 2524	
<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	

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		
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 2013				X			13. Food in good condition, safe and unadulterated					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			14. Food contact surfaces: clean and sanitized					
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations					
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
X			7. Proper hot and cold holding temperatures					X		19. Consumer advisory provided for raw or undercooked foods					
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
		X	9. Proper cooling methods				<b>WATER</b>								
	X		10. Proper cooking time & temperatures							21. Hot and cold water available			X		
	X		11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>								
						X				22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
						X				23. No rodents, insects, birds, or animals					
						OUT							OUT		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							OUT	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							X	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored								
26. Approved thawing methods used, frozen food maintained frozen.							<b>PERMANENT FOOD FACILITIES</b>								
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices								
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained								
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned								
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing								
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
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.							X	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							X	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:**

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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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6-** Observed front hand sink to be obstructed by box of misc. and (employee) restroom hand sink obstructed by light bulb.
- 21-** Hot water 113°F at utensil sink. Adjust water heater so water is at least 120°F at utensil sink.
- 30-** Observed many foods stored in open food cans. Once cans are opened, store remaining foods in approved food-grade containers.
- 33-** Seal bare wood shelf (at front cabinet floor sink) to be non-absorbent and easily cleanable.
- 35-** Observed worn shelf of pizza prep table.
- 38-** Provide shatterproof bulbs/covers for unprotected overhead lighting in kitchen.
- 45-** Clean floors in hard-to-reach areas/corners to remove some food debris/residues.