

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Little Caesar's Pizza		DATE 5-25-07
ADDRESS 118 W. East Ave. #A, Chico		RECHECK DATE
OWNER/OPERATOR Baljinder Singh		SITE # 2558
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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			<p>16- Clean sprayer at utensil sink to remove some food residues. Clean/repair molded seal at utensil sink/wall junction.</p> <p>18- Clean inside of ice machine, in hard-to-reach areas, to remove some mold. Clean outside of dough mixer to remove dried food residues.</p> <p>20, 40- Observed accumulated pizza trays/pans and misc. non-food items stored atop walk-in with accumulated dusty debris/residues. Organize/remove accumulated items to facilitate cleaning.</p> <p>24- Observed some damp wiping rags stored on utensil sink drainboard. Provide labeled bucket of sanitizing solution to store wiping rags and/or labeled container for rags intended to be laundered.</p> <p>29- Refinish worn wooden shelf storing bulk bags of flour.</p> <p>31- Clean floors in hard-to-reach areas (under/behind equipment) to remove food debris/residues. Observed areas of floor to be cracking/damaged at self-cove.</p> <p>No major violations. ServSafe food safety certificate available.</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		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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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RECEIVED BY: signed 5-25-07
Page 1 of 1