

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

<b>DBA/NAME</b> Main Street Pizza		<b>DATE</b> 1-25-08	
<b>ADDRESS</b> 331 Main St., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b> Kevin Danielewicz		<b>SITE #</b> 2658	
<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>	

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			X	X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date				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		
	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							X	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
							40. Wiping cloths: properly used and stored							X	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							X	
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							X	44. Premises; personal/cleaning items; vermin-proofing							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>								
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>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							X	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							X	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.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6, 41-** No handles for faucet at front hand sink. No soap available at restroom handsink. Front hand sink shall be repaired/replaced within next 30-days. Provide pump soap dispenser in restroom.
- 21-** Observed no hot water available. Reported there is a leak at the hot water valve/pipe in restroom. Properly repair leak. Hot water turned on during inspection and temperature OK.
- 29-** Observed can of Raid, approved for use in households only, stored in restroom. Remove.
- 30-** Observed box of packaged cheeses stored on floor of walk-in.
- 35-** Clean inside pizza prep refrigerators, and 'cabinet' of refrigerator (storing fan), to remove food debris/residues and dust. –Defrost upright freezer of accumulated ice build-up. –Clean oven hood to remove greasy/dusty residues. –Clean soda beverage machine, especially nozzles, to remove sticky residues. –Replace domestic microwave and food processor with approved commercial appliances within next 6-months. –Observed damaged (soft' sub floor, peeling at cove) floor of walk-in.
- 36-** Observed pizza spatulas stored between conduits and walls. –Observed damaged and hard-to-clean cutting board stored atop prep refrigerator. –Observed mixer attachments stored on prep table shelf soiled with some dried food debris.
- 38-** Provide shatterproof bulbs/covers for overhead lighting in kitchen.
- 40-** Observed a few damp/soiled wiping rags stored on prep tables and refrigerator.
- 41-** Repair leaking faucet at utensil sink. Clean floor sink(s) to remove mold.
- 45-** Clean walls to remove accumulated dust and cobwebs. –Clean floors in hard-to-reach areas to remove accumulated food debris/residues.