

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

DBA/NAME Mountain Mike's Pizza		DATE 5-13-08	
ADDRESS 1105 W 5th St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2778	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 __12-12-11__				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source				
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations				
x			5. Hands clean and properly washed; gloves used properly						x					
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures			x			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				WATER & WASTE WATER							
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
						x	x			22. Sewage and wastewater properly disposed				
							VERMIN							
						x	x			23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS							OUT							
			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
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices							
			27. Food separated and protected			x	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							x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
			30. Food properly stored; food storage containers identified				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				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							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			x	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							

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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 indicated 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.

RECEIVED BY:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- No soap or paper towels available at front handsink. Note: Soap and paper towels available at handsink in main prep area.
- 7- Large containers of ranch dressing (2 gal. container and pitcher); as well as empty portion cups observed sitting out on counter in front dispensing area during inspection. Do not leave such potentially hazardous foods sitting out at ambient room temperature for an extended period of time. If food handler is called away from this type of task, place food into back into refrigerator to keep food cold. Ranch dressing was placed into refrigerator before end of inspection.
- 10, 39- Digital probe thermometer is broken. Dial-type (0°- 220° F) thermometer registered 45° F in ice water at time of inspection. Provide an accurate digital probe thermometer for checking final temperatures of cooked foods like chicken wings, pizzas (some pizzas have toppings which are raw meats prior to being cooked).
- 14- Clean base of slicer with hot, soapy water prior to sanitizing—base of slicer is reportedly cleaned with degreaser prior to being sanitized.
- 27- Temperature of potentially hazardous foods reportedly not being checked at time of food delivery (ie: ready to eat meats, etc). Temperatures of cold held foods in salad bar (including potentially hazardous foods) are reportedly not being checked. Check such food temperatures at least every 2 hours with probe thermometer.
- 29- Some spray bottles of chemicals observed on shelf near paper plates and bowls (below front counter)—spray bottles removed during inspection.
- 33- Replace loose, taped edge trim on storage shelving in front dispensing area and in main prep area. Clean shelves, especially in hard to reach areas, of food debris and some dust/ misc. debris.
- 34- Use (available) test papers to check sanitizer level in rinse cycle of dishwasher daily.
- 38- Replace missing cover on overhead light in utensil washing room.
- 39- Replace broken thermometer in long pizza prep refrigerator.
- 40, 14- Used cleaning rag observed on shelf above prep counter. No sanitizer detected in sanitizer container for cleaning rags. Obtain test papers to check sanitizer level in cleaning rag containers.
- 44- Remove misc. items stored in janitorial sink so that sink is available for use. Securely chain up carbon dioxide canisters.
- 45- a) Clean floors, especially under major equipment and in hard to reach areas, of food debris, residues and some misc. debris. Clean walls and ceiling, where needed, of residues, food debris, etc. (ie: around utensil sink).
- b) Replace broken floor tiles and cove base tiles. Refinish walls, where worn, so as to be smooth, easily cleanable and in good repair. Resecure loose utensil sink to wall.

Note: Wash all produce in food prep sink (near handsink in main prep area)—prep sink is reportedly used for washing lettuce for salads and for filling sanitizer containers for cleaning rags.