

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

<b>DBA/NAME</b> Left Coast Pizza		<b>DATE</b> 12/27/07
<b>ADDRESS</b> 800 Bruce Rd. Suite 300, Chico, CA		<b>RECHECK DATE</b> 1 day
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2819
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 2 weeks

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							13. Food in good condition, safe and unadulterated			X
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
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			
			8. Time as a public health control: Proper procedures & records			X			X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		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			
						<b>OUT</b>							<b>OUT</b>
<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			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
<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			
			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							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							47. Signs posted; last inspection report available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>											48. Plan review required for new or remodel construction		
			33. Nonfood contact surfaces clean and in good repair.			X				49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used			X				52. Other			
			37. Vending machines										

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See next 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 indicted violations by the next scheduled time, call this office prior to the inspection day.

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Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6) Refill the empty paper towel dispenser at the front hand sink.
- 8) No written procedure available for time only method used for pizza slices on warmer at front counter – provide. (Pizzas were time-tagged during inspection).
- 13) Observed food employee cutting mushrooms into a container stored on top of a garbage can. Cease this practice immediately.
- 14) Sanitizer level at dishwasher was 10 ppm after many runs. Adjust/repair dishwasher to maintain sanitizer level at or above 50 ppm at dishwasher rinse cycle. Wash, rinse and sanitize pizza cutter at least every 4 hours rather than just wiping with rag throughout the day and washing at night.
- 29) Label all unlabeled chemical spray bottles. Observed a chemical spray bottle stored next to beverage dispenser ice bin – remove. Observed a can of Raid (for home use only) on back counter. Remove Raid from facility as it is not approved for use in food facility.
- 33) Clean the shelves in the front counter area to remove accumulated food residues.
- 35) Clean can opener to remove food debris. Clean inside ice bin (at soda machine) to remove algal residues.
- 36) Observed many soiled pizza pans stored in front counter shelves. Clean pans after use and before storing. Observed ice scoop and pizza server stored on cloth towels. Store utensils on a non-absorbent surface such as a tray.
- 40) Observed a few soiled wiping rags stored on food contact surfaces, with no available container of sanitizer solution for storage of rags between uses.
- 45) Clean floors in hard to reach areas (including in walk-in cooler and floor sinks) to remove accumulated food/misc. debris.