

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

<b>DBA/NAME</b> Left Coast Pizza		<b>DATE</b> 10-31-08	
<b>ADDRESS</b> 800 Bruce Rd., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2819	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the California Retail Food 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. FSC Exp. Date:			X	X			12. Proper procedures followed for returned and reservice of food				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized				
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>							
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source				
			5. Hands clean and properly washed; gloves used properly			X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations				
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & HACCP Plan				
			7. Proper hot and cold holding temperatures			X			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				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>							38. Adequate ventilation and lighting; designated areas, use							X
24. Person in charge present and performs duties							39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints						X	40. Wiping cloths: properly used and stored							X
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL 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>PERMANENT FOOD FACILITIES</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>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						X	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:** 1) No Food Safety certificate available. Provide copy or some one who works here must take test.  
 5, 6) Kitchen hand sink blocked and no paper towels in dispenser near sink. Food handlers washing hands in utensil sink and drying hands on wiping rags.  
 7) Cooked pizzas were 98-155°F. Keep unit turned up to maintain at 135°F or time tag pizza to be disposed of every 1 hours (as is stated policy).  
 25) One food handler observed wearing loose jewelry. 29) Spray bottles not labeled as to contents. 30) Bulk bins of salt and spices not labeled as to contents.  
 33) Clean shelves of food debris and residues. Clean walk-in racks of rust and residues. Replace if significantly rusted. 34) No test strips available for checking sanitizer.  
 35) Clean can opener of sticky residues. Clean utensil bins of misc. debris. Clean inside of prep refrigerator of food debris and residues.  
 38) Grease cup for hood missing.  
 40) Soiled wiping rags observed on equipment and on employee belts. Keep in bucket of approved sanitizer.  
 45) Clean floors of food debris, grease, and residues under equipment. Raise pipes, under sink, off floor.

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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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