

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Left Coast Pizza		DATE 8-29-06
ADDRESS 800 Bruce Rd., Chico		RECHECK DATE 10+ days
OWNER/OPERATOR		SITE # 2819
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
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		x	<p>1) Pizzas-by-the-slice were 86-118°F. on the warmer. Such pizzas are reportedly discarded every 30 minutes but there was no time tagging. Either maintain hot pizzas at 135°F, or time tag each pizza and discard after the hold time has passed. If time tagging is used then establish a written procedure. Some foods in salad bar were 47-49°F. Maintain higher ice level in salad bar.</p> <p>8) Bulk container of salt not labeled. Ice bucket not labeled "For Ice Only".</p> <p>11) Clean outside of digital probe thermometer of greasy material. Note: The digital probe thermometer was readily available for checking cooking temperatures of chicken (reportedly cooked to 200°F).</p> <p>12, 27) Provide paper towels in dispensers at both kitchen hand sinks. Employees were observed wiping hands on cloth towels and aprons because there were no paper towels except in the restroom. Remove stove (that is not used) that is blocking access to bar side hand sink.</p> <p>18) Clean can opener of food debris. Clean underside of mixer of food debris and brown oily material (possibly lubricant for mixer). Clean outside and inside of ice machine.</p> <p>20) Do not store clean glasses next to front hand sink (relocated during inspection). Do not store classes on cloth towels in refrigerator.</p> <p>22) Spray bottles not labeled as to specific contents.</p> <p>29) Clean walk-in racks of food debris and residues. Replace one rusty metal rack in walk-in cooler. Replace water damaged shelves above utensil sink.</p> <p>31) Clean floors of food debris in all hard to reach areas. Raise drain lines off floor under utensil sink so as to facilitate cleaning the floor. Two large cabinets have been placed in bar area after the coved base tile was in place. Either permanently mount the cabinets and flush mount tile coving (no top-set) onto the base of the cabinets, or raise the cabinets off the floor on legs or wheels to allow for easy cleaning of the floor.</p> <p>Notes: Dishwasher sanitizer level was OK and test papers were available. Utensil sink is only used for pre-rinsing and cleaning mixer bowl.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing		x	
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		x	
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			

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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Page 1 of 1