

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Left Coast Pizza		<b>DATE</b> 9-12-06
<b>ADDRESS</b> 800 Bruce Rd. Suite 100, Chico, CA 95928		<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-23	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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><b>1)</b> Some foods in salad bar were 50-53°F. Maintain higher ice level in salad bar.</p> <p><b>8)</b> Bulk container of salt not labeled. Ice bucket not labeled "For Ice Only".</p> <p><b>12, 27)</b> Provide paper towels in dispenser at bar side hand sink. Remove stove (that is not used) that is blocking access to bar side hand sink.</p> <p><b>31)</b> 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: All other items from report dated 8-29-06 have been corrected. In regard to the time tagging procedure for the pizzas, if the pizzas are put out at different times, provide more than one timer for determining when to remove each set of pizzas.</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			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
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.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
--	--

<b>R.E.H.S.</b>
<b>RECEIVED BY:</b> Mailed 9-13-06
Page 1 of 1