

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

DBA/NAME Woodstocks Pizza		DATE 11-28-07
ADDRESS 166 E 2nd St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2867
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			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			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			10. Proper cooking time & temperatures				x			WATER & WASTE WATER			
			11. Proper reheating procedures for hot holding			x				21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			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			x
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			x
			27. Food separated and protected			x	PHYSICAL FACILITIES						
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used			x				42. Garbage and refuse properly disposed; facilities maintained			
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified			x				43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			x
			32. Food properly labeled & honestly presented				PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			36. Equipment, utensils and linens: Properly stored and used			x				47. Signs posted; last inspection report available			
			37. Vending machines							48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										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: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No person working at this facility has a current food safety certificate. Manager registered to take food safety exam on Dec 13th.
- 4, 13- Employee's glass of soda (uncovered) observed on top of ice machine.
- 11- Routinely use probe thermometer to check final temperature of cooked pizzas (ie: prior to placing in hot holding unit)—pizza temperatures are reportedly checked occasionally.
- 14- Some food debris observed on stored tomato slicer. Some food residues observed on a few knives in knife racks.
- 27, 44- Carton of whole, shell eggs (reportedly employee's personal food) stored on shelf above balls of dough in walk-in cooler. Store employee's personal food in labeled containers. Store raw eggs on lower shelf (not above unpackaged food).
- 29- Spray bottle of chemicals, dust pan, etc. stored on top of glass-door soda refrigerator in back prep area.
- 30- Clean bulk food containers of dried food residues. Opened bulk bags of sugar stored on shelves in back prep area.
- 35- a) Clean shelves in kitchen food debris, residues, etc.
b) Clean major equipment of food debris and residues (ie: mixer body). Clean beverage dispenser, around nozzles and in ice chutes, of sticky residues, etc.
- 36- Oil cup stored in greasy cardboard box in back prep area—provide non-absorbent container/ tray etc. for such storage if needed.
- 39- Replace missing cover on thermometer on 3- door prep refrigerator. Provide a thermometer in pizza hot holding unit.
- 40- No label on bucket of sanitizer for cleaning rags.
- 44- Back (exterior) door propped open.
- 45- a) Clean floors, especially in hard to reach areas, of food debris, residues, etc. Clean walls of food residues (ie: in back prep area).
b) Repair damaged areas of walls—near back door, also near pizza tray storage shelf.