

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

DBA/NAME Pizza Guys		DATE 8/31/07
ADDRESS 2471 Cohasset Road, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2883
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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		
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation			COS	MAJ	OUT
✓			1. Demonstration of knowledge; food safety certification					✓	12. Proper procedures followed for returned and reservice of food		
EMPLOYEE HEALTH & HYGIENIC PRACTICES						✓			13. Food in good condition, safe and unadulterated		
✓			2. Communicable disease; reporting, restrictions & exclusions						14. Food contact surfaces: clean and sanitized		
✓			3. No discharge from eyes, nose, and mouth								
	✓		4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):		
PREVENTING CONTAMINATION BY HANDS						FOOD FROM APPROVED SOURCES					
✓			5. Hands clean and properly washed; gloves used properly			✓			15. Food obtained from approved source		
✓			6. Adequate handwashing facilities supplied & accessible					✓	16. Shell stock with completed tags, in good condition, properly stored/displayed		
TIME AND TEMPERATURE RELATIONSHIPS								✓	17. Compliance with Gulf Oyster Regulations		
✓			7. Proper hot and cold holding temperatures						CONFORMANCE WITH APPROVED PROCEDURES		
		✓	8. Time as a public health control: Proper procedures & records					✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
		✓	9. Proper cooling methods						CONSUMER ADVISORY		
	✓		10. Proper cooking time & temperatures					✓	19. Consumer advisory provided for raw or undercooked foods		
	✓		11. Proper reheating procedures for hot holding					✓	HIGHLY SUSCEPTIBLE POPULATIONS		
								✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
SUPERVISION						WATER/HOT WATER					
						✓			21. Hot and cold water available Temp		
24. Person in charge present and performs duties						LIQUID WASTE DISPOSAL					
PERSONAL CLEANLINESS						✓			22. Sewage and wastewater properly disposed		
25. Personal cleanliness and hair restraints						VERMIN					
GENERAL FOOD SAFETY REQUIREMENTS						✓			23. No rodents, insects, birds, or animals		
26. Approved thawing methods used, frozen food maintained frozen.						PERMANENT FOOD FACILITIES					
27. Food separated and protected						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					
28. Fruits and vegetables washed as required.						46. No unapproved private homes/ living or sleeping quarters					
29. Toxic substances properly identified, stored, used						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT					
FOOD STORAGE/ DISPLAY/ SERVICE						47. Signs posted; last inspection report available					
30. Food properly stored; food storage containers identified						48. Plan review required for new or remodel construction					
31. Consumer self-service facilities properly constructed and maintained						49. Permits Available					
32. Food properly labeled & honestly presented						50. Impoundment of unsanitary equipment or food					
EQUIPMENT/ UTENSILS/ LINENS						51. Permit Suspension					
33. Nonfood contact surfaces clean and in good repair.			✓			52. Other					
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						NON-PERMANENT FOOD FACILITIES					
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			✓			53. Mobile food facilities					
36. Equipment, utensils and linens: Properly stored and used			✓			54. Temporary food facilities					
37. Vending machines											
38. Adequate ventilation and lighting; designated areas, use			✓								

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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