

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

<b>DBA/NAME</b> Pita Pit		<b>DATE</b> 5-19-08	
<b>ADDRESS</b> 240 Broadway, Chico 95928		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2944	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 21 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    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 __ 3-29-13 __							13. Food in good condition, safe and unadulterated			x
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			x
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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			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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						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				<b>LIQUID WASTE DISPOSAL</b>						
							x			22. Sewage and wastewater properly disposed			
<b>OUT</b>							<b>VERMIN</b>						
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							x			23. No rodents, insects, birds, or animals			
							<b>OUT</b>						
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						x
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored						x
26. Approved thawing methods used, frozen food maintained frozen.							<b>PHYSICAL FACILITIES</b>						
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices						
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained						
29. Toxic substances properly identified, stored, used							x			43. Toilet facilities: properly constructed, supplied, cleaned			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing						x
30. Food properly stored; food storage containers identified							<b>PERMANENT FOOD FACILITIES</b>						
31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
33. Nonfood contact surfaces clean and in good repair.							x			47. Signs posted; last inspection report available			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										48. Plan review required for new or remodel construction			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x			49. Permits Available			
36. Equipment, utensils and linens: Properly stored and used										50. Impoundment of unsanitary equipment or food			
37. Vending machines										51. Permit Suspension			
										52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**


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/](http://www.buttecounty.net/publichealth/)

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- Some employee drink cups observed on shelf (no lids for cups)—cups removed during inspection.
- 13- Some food debris and soiled utensils observed in food prep sink. Produce is reportedly washed in utensil sink when food prep sink is full of dishes. Use food prep sink for food preparation (ie: washing produce) only—use utensil sink for all utensil washing.
- 14- a) When washing dishes: soak dishes (cutting boards, knives, etc) in sanitizer compartment of utensil sink for at least 60 seconds rather than reported 15 seconds.
- b) Two spatulas stored between wall and knife rack—moved during inspection. Provide additional magnetic knife/ utensil rack if needed. Some dried residues observed on spatula on knife rack.
- c) Some food debris observed in hard to reach area of slicer—cleaned during inspection. Obtain brush for cleaning hard to reach areas of slicer.
- 29- Some unlabeled spray bottles of chemicals observed hanging above “to go” food bags.
- 33, 35- Remove tape on cabinet door in front dispensing area so as to facilitate cleaning. Provide door latch/ lock if needed on this door. Clean beverage dispenser (around nozzles) of some sticky residues.
- 38- Replace missing and broken covers on overhead lights in back prep area. Repair/ replace non-functioning vent fan in employee restroom.
- 39- Remove broken thermometer in walk-in cooler.
- 40- Provide enough sanitizer in containers (for cleaning rags) to immerse cleaning rags in sanitizer.
- 44- Clean up/ organize misc. items stored in basement—remove unused items so as to eliminate clutter and facilitate cleaning. Remove unused milk crates/ soda pop crates stored in back prep area.
- 45- a) Provide a durable, easily cleanable, non-absorbent cover (ie: FRP panel) over opening in wall (below utensil sink)—access to water shut off valve.
- b) Clean floor and lower walls of some residues, etc.