

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

DBA/NAME Pizza Factory		DATE 6-30-09	
ADDRESS 995 Nord Ave, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2981	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:									12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES															
			2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated			
			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES						
			4. Proper eating, tasting, drinking or tobacco use						15. Food obtained from approved source						
			5. Hands clean and properly washed; gloves used properly						16. Shell stock with completed tags, in good condition, properly stored/displayed						
			6. Adequate handwashing facilities supplied & accessible						17. Compliance with Gulf Oyster Regulations						
TIME & TEMPERATURE RELATIONSHIPS															
			7. Proper hot and cold holding temperatures						18. Compliance with variance, specialized process, & HACCP Plan						
			8. Time as a public health control: Proper procedures & records						19. Consumer advisory provided for raw or undercooked foods						
			9. Proper cooling methods						20. Licensed health care facilities/ public & private schools: prohibited foods not offered						
			10. Proper cooking time & temperatures						WATER & WASTE WATER						
			11. Proper reheating procedures for hot holding						21. Hot and cold water available						
								VERMIN							
								23. No rodents, insects, birds, or animals							
SUPERVISION /PERSONAL CLEANLINESS								OUT							
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							
								40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS								PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.								41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected								42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.								43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used								44. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE								PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS								47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.								48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								49. Permits Available							
35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity								50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used								51. Permit Suspension							
37. Vending machines								52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

Hot water temperature +120° F at utensil sink faucet at this time.

Digital probe thermometer available for checking food temperatures.

Pizzas at hot case 132° - 140° F at time of inspection.

See inspection report of 6-24-09 for other items to be corrected.

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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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