

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

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|---|-------------------|--|--|
| DBA/NAME Cozy Diner | | DATE 3/27/08 | |
| ADDRESS 6371 Skyway Paradise, CA 95969 | | RECHECK DATE 1 + week | |
| OWNER/OPERATOR | | SITE # 3000 | |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: 24 hours | |
| INVENTORY TYPE 16F - 24 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 1 month | |

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 |
| √ | | | 1. Demonstration of knowledge; food safety certification | | | | √ | | | 12. Proper procedures followed for returned and reservice of food | | | |
| | | | Food Safety Certificate Exp Date 6/13/2011 | | | | | | | 13. Food in good condition, safe and unadulterated | | | √ |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | | | | | | | |
| √ | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | FOOD FROM APPROVED SOURCES | | | | | | |
| √ | | | 3. No discharge from eyes, nose, and mouth | | | | √ | | | 15. Food obtained from approved source | | | |
| √ | | | 4. Proper eating, tasting, drinking or tobacco use | | | | | | √ | 16. Shell stock with completed tags, in good condition, properly stored/displayed | | | |
| | | | 5. Hands clean and properly washed; gloves used properly | | | √ | | | √ | 17. Compliance with Gulf Oyster Regulations | | | |
| | | | 6. Adequate handwashing facilities supplied & accessible | | | √ | SPECIAL PROCEDURES | | | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | | | | | | | |
| | | | 7. Proper hot and cold holding temperatures | | | √ | | | √ | 18. Compliance with variance, specialized process, reduced oxygen packaging, & 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 | | | √ | WATER & WASTE WATER | | | | | | |
| | √ | | 10. Proper cooking time & temperatures | | | | √ | | | 21. Hot and cold water available Temp | | | |
| | | | 11. Proper reheating procedures for hot holding | | | √ | LIQUID WASTE DISPOSAL | | | | | | |
| | | | | | | √ | | | | 22. Sewage and wastewater properly disposed | | | |
| VERMIN | | | | | | | | | | | | | |
| | | | | | | √ | | | | 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 | | | | | | √ |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | | | | | | | | | | |
| | | | 26. Approved thawing methods used, frozen food maintained frozen. | | | | 40. Wiping cloths: properly used and stored | | | | | | √ |
| | | | 27. Food separated and protected | | | √ | 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 | | | | 42. Garbage and refuse properly disposed; facilities maintained | | | | | | |
| FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | | | | | | | | |
| | | | 30. Food properly stored; food storage containers identified | | | √ | 43. Toilet facilities: properly constructed, supplied, cleaned | | | | | | |
| | | | 31. Consumer self-service facilities properly constructed and maintained | | | | 44. Premises; personal/cleaning items; vermin-proofing | | | | | | |
| | | | 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 | | | | | | |
| | | | 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 | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | | | |
| | | | 36. Equipment, utensils and linens: Properly stored and used | | | √ | 47. Signs posted; last inspection report available | | | | | | |
| | | | 37. Vending machines | | | | 48. Plan review required for new or remodel construction | | | | | | |
| OBSERVATIONS AND CORRECTIVE ACTIONS: | | | | | | | | | | | | | |
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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.

RECEIVED BY:

Page 1 of 2

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|------------------------------------|-----------------------------|
| DBA/NAME Cozy Diner | DATE 3/27/08 |
| Food Safety Cert Name: Jesus Perez | Exp. Date: 6/13/2011 |
| Page 2 of 2 | |

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5)** Observed cook wipe hands on apron while preparing food.
- 6)** Observed a dirty spoon stored in the hand sink at the wait station.
- 7)** - Observed the following food items out of proper holding temperature at the cook line: cooked sausages at 114°F in a pan on top of the prep refrigerator (voluntarily discarded during inspection), cooked sausages and tuna salad at 53°F in top portion of prep refrigerator and cooked hamburger at 127°F in the steam table at cook line.
 - Observed a pan of chicken blocking top door of prep refrigerator from closing properly. Door was closed during inspection.
 - Observed soups in cooker/warmer at wait station at 103-114°F. Soups hot holding in back prep area were at 115°F. All soups were reheated to 165°F during inspection. Observed cut melon at 48-50°F in cold holding unit in wait station.
 - Observed the following food items out of temperature at the buffet: cooked potatoes at 117°F, fried shrimp at 120°F and onion rings at 115°F. All items were voluntarily discarded during inspection.
 - All potentially hazardous foods shall be stored at or below 41°F or at or above 135°F. Temperatures of hot/cold holding foods should be monitored several times daily.
- 9)** Observed cooked chicken at 120°F cooling in deep containers in walk in cooler. See back side of report for proper cooling techniques.
- 13)** Observed a bowl of tuna salad stored on top of cooked veggies in prep refrigerator. The bowl was moved to bottom portion of prep refrigerator during inspection. Found pieces of cardboard in cooked veggies. All food shall be stored so as to be protected from contamination.
- 27)** An open container of lemons was stored next to an open container of raw beef. Lemons were removed during inspection.
- 30)** Observed open containers of food (i.e. pancake mix and batter mix) stored on the floor in back storage room off the cook line.
- 33)** - Clean / replace heavily rusted storage shelves in back storage area (where clean utensils are stored) so as to be smooth and easily cleanable.
 - Clean shelves under rubber netting in wait station to remove sticky residues, food debris and dust. Clean cabinets near buffet line to remove sticky residues and food debris.
- 36)** - Tongs shall be stored properly rather than hung from electrical conduit at the cook line.
 - "Clean" pots / utensils were stored on the floor in the back storage area rather than six inches off the floor as required.
 - Observed buckets of "clean" utensils stored on the floor in the dish wash area.
- 39)** No thermometer was readily available for checking cooking and holding temperatures. A thermometer was located during inspection.
- 40)** Observed a few soiled wiping cloths throughout facility (i.e. at cook line, pie room). No sanitizer buckets were available near prep areas at time of inspection.
- 45)** - Clean in hard to reach areas (i.e. under / behind equipment / shelving) throughout facility (especially the back storage room off the cook line) to remove accumulation of black residues, grease, food debris and dust.
 - Clean dish wash area to remove accumulation of black residues. Replace all deteriorating silicone. Refinish floor repairs under two compartment sink in dish wash area so as to be smooth and easily cleanable.
 - Refinish all worn / rough areas of wood throughout facility (i.e. wood shelving / trim where bread is stored at cook line, walls, doorways, etc.).

** Call this Department for final inspection on remodel / upgrades (i.e. new hood and stove).