

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

DBA/NAME Cozy Diner		DATE 7/22/09	
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:													

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:

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Food Safety Cert Name: Jesus Perez	Exp. Date: 6/13/2011
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6)** Hand sink in kitchen was draining slowly. Repair.
- 7)** - Observed cooked beef at 130°F in steam table.
 - Observed cooked sausages at 91-95°F in a pan on top of steam table, reportedly for less than one hour. Sausages were moved to walk-in cooler to finish cooling. Repeat Violation.
 - Observed cooked rice at 58°F in top portion of prep refrigerator. Rice was moved to walk-in cooler to finish cooling.
- 9)** Observed cooked potatoes at 84°F cooling in a deep stack in 3-door refrigerator. Potatoes were spread out to finish cooling during inspection.
- 13, 35)** Observed accumulation of dripping residues in ice cream freezer above open containers of ice cream. Defrost/clean ice cream freezer to remove residues.
- 14)** - Observed raw meat debris on cutting board on left prep refrigerator. Cutting board was removed to dishwasher area during inspection.
 - Observed meat debris on slicer. Slicer shall be washed, rinsed and sanitized between each use when not being used continuously.
- 14, 40)** Observed several soiled wiping cloths at cook line and in food prep areas. Wiping rags shall be stored in sanitizer container between uses.
- 27)** Observed open container of raw hamburger meat stored directly next to an open container of cut melon in prep refrigerator. Melon was moved during inspection.
- 30)** Observed several uncovered food items in the walk-in cooler and freezer. Food shall be stored in food grade containers with tight fitting lids. Repeat Violation. (Note: cooling foods shall be stored without lids until cooled to 41°F or below).
- 33)** Clean storage shelves throughout facility, especially where "clean" dishes are stored, to remove food debris, dust and greasy residues. Clean cabinets where soda boxes are stored to remove sticky residues. Clean metal storage shelves to remove buildup of rust. Replace shelves if rust cannot be removed.
- 35)** - Repair/replace broken prep refrigerator lid at cook line. Replace torn door seals on prep refrigerator at cook line. Observed pooled water in bottom portion of prep refrigerator. Repair.
 - Clean interior and exterior of all equipment (including walk-in freezer) to remove accumulation of food debris and residues. Repair broken prep refrigerator in wait station.
 - Clean soda dispenser nozzles and ice dispenser on soda machine at the buffet to remove residues.
 - Air temperature of 3-door refrigerator in back storage area was 45°F. Adjust/repair so as to maintain 41°F or below.
 - Repair broken dipper well so that it functions properly to keep utensils clean between uses.
 - Observed leak at pie refrigerator. Repair.
- 44)** Generally clean and organize employee area (beside cook line) and back storage areas so as to facilitate cleaning and to prevent the harborage of vermin. Remove all unused items and equipment from facility.
- 45)** - Clean floors in hard to reach areas (i.e. under / behind equipment / shelving) throughout facility (especially behind stove/grill and under shelving in dry storage area) to remove accumulation of black residues, grease, food debris and trash.
 - Refinish all worn / rough areas of wood throughout facility (i.e. wood shelving / trim at cook line, walls, doorways, etc.).