

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

DBA/NAME Cozy Diner		DATE 02/09/09	
ADDRESS 6371 Skyway Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3000	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 24	SERVICE 03	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				√			14. Food contact surfaces: clean and sanitized				
			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							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
√			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
√			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								38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate				
			25. Personal cleanliness and hair restraints							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:

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. <input type="checkbox"/>	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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DBA/NAME Cozy Diner	DATE 02/09/09
Food Safety Cert Name: Jesus Perez	Exp. Date: 6/13/2011
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OBSERVATIONS AND CORRECTIVE ACTIONS

Full Re-Inspection

5) Observed cook wipe hands on wiping cloth at cook line.

29) Observed a few unlabeled spray bottles in dish wash area.

30) Observed a few uncovered food items in the walk-in cooler. Food shall be stored in containers with lids once they are cooled to 41°F or below.

33) Continue to clean shelves in walk-in cooler to remove food residues. Clean lettuce container in walk-in cooler to remove food residues.

35) -Repair/replace broken handle on one door freezer at cook line. Repair broken prep refrigerator lids. Repeat Violation.

- Replace torn door seals on prep refrigerator at cook line.

- Continue to clean interior and exterior of equipment at cook line to remove accumulation of food residues.

45) – Continue to 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.).

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