

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

<b>DBA/NAME Cozy Diner</b>		<b>DATE 5/08/08</b>	
<b>ADDRESS 6371 Skyway Paradise, CA 95969</b>		<b>RECHECK DATE 1 week</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 3000</b>	
<b>MAILING ADDRESS 6 Williamsburg Ln. Chico, CA 95926</b>		<b>CORRECT MAJOR VIOLATIONS BY: 24 hours</b>	
<b>INVENTORY TYPE 16F - 24</b>	<b>SERVICE 03</b>	<b>CORRECT MINOR VIOLATIONS BY: 1 week</b>	

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			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>			
			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							<b>SPECIAL PROCEDURES</b>			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							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	√	√	√				<b>WATER &amp; WASTE WATER</b>			
			10. Proper cooking time & temperatures							21. Hot and cold water available Temp			
			11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>			
										22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>							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			√
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>			
			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			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>			
			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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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.  
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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/)

**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME Cozy Diner</b>	<b>DATE 5/08/08</b>
Food Safety Cert Name: Jesus Perez	<b>Exp. Date: 6/13/2011</b>
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7)** - Observed cooked bacon at 68°F stored in the top portion of the prep refrigerator.
    - Observed cut melon at 52-57°F in cold holding unit in wait station. Repeat Violation.
    - 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 several cooked food items (i.e. stew, vegetables, roast) cooling in covered, stacked pans. Cool cooked foods in uncovered, unstacked pans until 41°F or below. Cover containers once foods are properly cooled.
  - 30)** Observed open containers of food (i.e. batter mix) in back storage room off the cook line. Food shall be stored in approved and labeled containers with a lid.
  - 33)** - Clean / replace heavily rusted storage shelves in back storage area (where clean utensils are stored) so as to be smooth and easily cleanable.
  - 36)** "Clean" pots / utensils were stored on the floor in the back storage area rather than six inches off the floor as required.
  - 40)** Observed employee using heavily soiled cleaning rag in bakery area. Soiled cleaning rag was removed upon request.
  - 45)** – Continue to clean in hard to reach areas (i.e. under / behind equipment / shelving) throughout facility to remove accumulation of black residues, grease, food debris and dust.
    - Continue to 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).
- \*\* Reinspection fees will apply for this and all subsequent inspections.