

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

DBA/NAME Cozy Diner		DATE 8/07/09	
ADDRESS 6371 Skyway Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3000	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
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.

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 7/22/09
Food Safety Cert Name: Jesus Perez	Exp. Date: 6/13/2011
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14)** 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.
- 33)** Continue to clean storage shelves throughout facility, especially where "clean" dishes are stored, to remove food debris, dust and greasy 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.
 - Continue to clean interior and exterior of all equipment to remove accumulation of food debris and residues.
 - Repair broken dipper well so that it functions properly to keep utensils clean between uses. Note: dipper well is not in use at this time.
- 44)** Remove all unused items and equipment from facility so as to prevent the harborage of vermin.
- 45)** – Continue to clean floors in hard to reach areas (i.e. under / behind equipment / shelving) throughout facility 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.).