

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

DBA/NAME Cozy Diner		DATE 04/08/08	
ADDRESS 6371 Skyway Paradise, CA 95969		RECHECK DATE 1 month	
OWNER/OPERATOR		SITE # 3000	
MAILING ADDRESS 6 Williamsburg Ln. Chico, CA 95926		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				
SUPERVISION /PERSONAL CLEANLINESS							OUT	VERMIN						
										23. No rodents, insects, birds, or animals				
													OUT	
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								40. Wiping cloths: properly used and stored						
26. Approved thawing methods used, frozen food maintained frozen.								PHYSICAL FACILITIES						
27. Food separated and protected								41. Plumbing: Plumbing in good repair, proper backflow devices						
28. Fruits and vegetables washed as required.								42. Garbage and refuse properly disposed; facilities maintained						
29. Toxic substances properly identified, stored, used								43. Toilet facilities: properly constructed, supplied, cleaned						
FOOD STORAGE/ DISPLAY/ SERVICE								44. Premises; personal/cleaning items; vermin-proofing						
30. Food properly stored; food storage containers identified							√	PERMANENT FOOD FACILITIES						
31. Consumer self-service facilities properly constructed and maintained								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
32. Food properly labeled & honestly presented								46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
33. Nonfood contact surfaces clean and in good repair.							√	47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used							√	50. Impoundment of unsanitary equipment or food						
37. Vending machines								51. Permit Suspension						
								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/

R.E.H.S.

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

- 5)** Observed employee scoop ice from ice machine with a cup rather than approved ice scoop.
- 7)** - Observed the following food items out of proper holding temperature at the cook line: raw shell eggs at 66-75°F in pan on top of prep refrigerator and cooked sausage and ham at 52°F in top portion of both prep refrigerators.
- 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.
- NOTE: Buffet was not open at time of inspection.
- 9)** Observed cooked tapioca cooling in deep containers in walk in cooler. See back side of report for proper cooling techniques.
- 30)** Observed open containers of food (i.e. pancake mix and 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.
- 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)** - Observed knives stored behind electrical conduit at the cook line. All utensils shall be stored in a sanitary manner.
- "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.
- 45)** - Continue to 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.
- 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 all subsequent inspections.