

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

<b>DBA/NAME</b> Little Caesar's, K-Cafe	<b>DATE</b> 5-15-09
<b>ADDRESS</b> 6600 Clark Rd., Paradise CA, 95969	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 3030
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b>

See reverse side for the California Retail Food 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		
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 12-12-11								X	12. Proper procedures followed for returned and reservice of food					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>								X			13. Food in good condition, safe and unadulterated						
X			2. Communicable disease; reporting, restrictions & exclusions						X			14. Food contact surfaces: clean and sanitized					
X			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>								
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source					
X			5. Hands clean and properly washed; gloves used properly								X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations					
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>										X	18. Compliance with variance, specialized process, & HACCP Plan						
X			7. Proper hot and cold holding temperatures							X	19. Consumer advisory provided for raw or undercooked foods						
		X	8. Time as a public health control: Proper procedures & records							X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered						
			9. Proper cooling methods			X		X	<b>WATER &amp; WASTE WATER</b>								
X			10. Proper cooking time & temperatures						X			21. Hot and cold water available					
X			11. Proper reheating procedures for hot holding						X			22. Sewage and wastewater properly disposed					
								<b>VERMIN</b>									
									X			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									X
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored									X
<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									X
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:**

- 9- Observed two tubs of pizza sauce cooling in prep refrigerator at 60 °F for a reported 2 hours. Moved to walk-in refrigerator by food handler during inspection.
- 39- No digital probe thermometer available during inspection. Provide.
- 40- Observed no sanitizer in wipe rag bucket during inspection.
- 45- Observed torn section in floor under beverage boxes. Repair/ replace floor.

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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FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:** Mailed / faxed

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