

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

<b>DBA/NAME</b> Mountain Mike's Pizza		<b>DATE</b> 10/16/08	
<b>ADDRESS</b> 6626 Clark Rd. #K Paradise, CA 95969		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3040	
<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> 15 days	

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 _____				√			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>													
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							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						40. Wiping cloths: properly used and stored							
26. Approved thawing methods used, frozen food maintained frozen.						<b>PHYSICAL FACILITIES</b>							
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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						44. Premises; personal/cleaning items; vermin-proofing							
30. Food properly stored; food storage containers identified						<b>PERMANENT FOOD FACILITIES</b>							
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							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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<b>DBA/NAME Mountain Mike's Pizza</b>	<b>DATE 10/16/08</b>
Food Safety Cert Name: Janice Munson	<b>Exp. Date: 12/12/2011</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 14)** Clean ice container/ice scoop to remove dust and dirt.
- 29)** Observed containers of paint and cleaning solutions stored on floor directly adjacent to ice container. Store chemicals separate from food and food contact surfaces.
- 33)** Clean storage shelves (i.e. in utensil washing area) to remove dust and misc. residues. Clean bottom shelf of metal prep table to remove flour and misc. food debris.
- 40)** No sanitizer observed in wiping rag sanitizer bucket. Sanitizer was changed during inspection.
- 45)** Clean floors in hard to reach areas of back storage (i.e. under/behind storage shelves, ice machine, soda boxes, etc.) to remove dirt, dust and misc. items.