

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

DBA/NAME The Comeback		DATE 11/05/08	
ADDRESS 6053 Clark Rd. Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR Maximillian and Charli Barteau		SITE # 3042	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F - 23	SERVICE 01	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							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations			
			5. Hands clean and properly washed; gloves used properly			√			√	SPECIAL PROCEDURES			
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS									√	19. Consumer advisory provided for raw or undercooked foods			
			7. Proper hot and cold holding temperatures		√	√			√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	8. Time as a public health control: Proper procedures & records						√	WATER & WASTE WATER			
			9. Proper cooling methods		√	√				21. Hot and cold water available Temp			
√			10. Proper cooking time & temperatures				√			LIQUID WASTE DISPOSAL			
√			11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
							VERMIN						
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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							47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS													
			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. <input type="checkbox"/>	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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Food Safety Cert Name: Maximilian Barteau	Exp. Date: 6/13/2011
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5)** Observed employee begin food prep without washing hands after handling trash.
- 7)** Hollandaise sauce was 81°F upon inspection. The sauce was voluntarily discarded during inspection. Observed packages of cream cheese at 54°F in the pie refrigerator. Observed pooled eggs at 54°F and pancake batter at 48°F in the 3-door reach in refrigerator.
- 7, 35)** The air temperature of the 3-door reach in refrigerator was 48°F. Adjust/repair refrigerator so as to maintain 41°F or less.
- 9)** Gravy, at 114°F, was being cooled on counter top at room temperature. Potentially hazardous foods such as this shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F within 4 hours. See #9 on back of report for approved cooling methods.
- 14)** Observed food debris/residues on “clean” knives on knife rack and on “clean” utensils in utensil storage containers.
- 14, 40)** Observed a couple soiled wiping rags on food contact surfaces. No sanitizer container was available in back prep area. Provide.
- 33)** Clean storage shelves below prep tables in back prep area to remove accumulation of food debris.
- 34)** Sanitizer levels at the dishwasher are not being checked daily as required.
- 35)** Replace torn door seals at prep refrigerator in wait station.
- 45)** Clean floors in hard to reach areas (i.e. under/behind equipment/shelving), especially around stove, to remove buildup of dirt, trash, food debris and grease. Repair damaged areas of wall next to oven and above prep refrigerator at the cook line.