

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

<b>DBA/NAME</b> The Comeback		<b>DATE</b> 2/24/10	
<b>ADDRESS</b> 6053 Clark Rd. Paradise, CA		<b>RECHECK DATE</b> 1+ week	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3042	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately	
<b>INVENTORY TYPE</b> 16F - 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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: 6/13/2011							13. Food in good condition, safe and unadulterated			√
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
√			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>													
			7. Proper hot and cold holding temperatures		√	√			√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
√			9. Proper cooling methods						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
√			10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>						
√			11. Proper reheating procedures for hot holding				√			21. Hot and cold water available Temp			
<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>													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						
			27. Food separated and protected				<b>PHYSICAL FACILITIES</b>						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified				43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained				44. Premises; personal/cleaning items; vermin-proofing						
			32. Food properly labeled & honestly presented				<b>PERMANENT FOOD FACILITIES</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.			√	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			√	46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME The Comeback</b>	<b>DATE 2/24/10</b>
Food Safety Cert Name: Maximillian Barteau	<b>Exp. Date: 6/13/2011</b>
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5)** Observed cook handle raw eggs, wipe hands on apron, then handle ready to eat foods (i.e. bread/biscuits). Observed cook clean hands with wiping rag. Observed cook wash hands for 2-3 seconds rather than at least 15 seconds as required. Hands are being dried with a wiping rag in wait station. Proper hand washing was discussed during inspection.
- 6)** Hand sink in prep area was blocked by bread rack. Hand sink must be kept clear for proper hand washing. No paper towel dispenser was available at hand sink in wait station. Provide.  
NOTE: If hand washing violations are observed during subsequent inspections, additional hand wash facilities will be required near the cook line. This Department strongly recommends providing additional hand wash facilities near cook line to allow for proper hand washing. The utensil sink should not be used for hand washing while dishes are being washed.
- 7)** Observed cheese at 60°F in ice bath next to cook line. Cheese was reportedly out on counter top prior to being stored in ice bath. Observed cooked sausage at 109° (bottom) – 121°F (top) stored on grill, reportedly for a few hours. Cooked sausage must be stored at 135°F or above.
- 7, 35)** Observed the following refrigerators out of temperature: right side of prep refrigerator at cook line was 44°F; 3-door storage refrigerator was 49°F; prep refrigerator at wait station was 45°F. Repair/adjust all refrigerators so as to maintain at least 41°F or less. This is a repeat violation. NOTE: If air temperature violations of refrigerators are observed during subsequent inspections, additional refrigeration will be required.
- 13)** Soft serve machine contents are reportedly saved overnight and re-used the next day. Soft serve contents must be discarded daily.  
NOTE: Confirm that soft serve machine is permitted by California State Agriculture Department.
- 14)** Observed food debris/residues on slicer blade and base of slicer. Slicer (including base of slicer) must be cleaned after each use when not being used continuously.
- 14, 34)** Cutting boards are reportedly bleached, scrubbed and then rinsed off with sanitizer. Cutting boards must be washed (hot soapy water), rinsed and sanitized using all three compartments of the three compartment sink.
- 33)** Clean food storage shelves in back to remove sticky residues.
- 35)** Repair broken lid for prep refrigerator at wait station. Replace missing lid for prep refrigerator at cook line so as to maintain proper air temperature. Clean around soda nozzles at soda dispenser to remove accumulation of soda residues.
- 45)** Clean floors in hard to reach areas (i.e. under/behind equipment/shelving) to remove food debris, residues and trash.