

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

DBA/NAME The Comeback		DATE 11/20/08	
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 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													
√			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													
			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				WATER & WASTE WATER						
√			11. Proper reheating procedures for hot holding				√			21. Hot and cold water available Temp			
LIQUID WASTE DISPOSAL													
							√			22. Sewage and wastewater properly disposed			
VERMIN													
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			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													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						
			27. Food separated and protected				PHYSICAL FACILITIES						
			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						
FOOD STORAGE/ DISPLAY/ SERVICE													
			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				PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
			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			√	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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:

Re-Inspection

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/

R.E.H.S.

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

35) Replace torn door seals at prep refrigerator in wait station.

45) Continue to 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.