

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

<b>DBA/NAME Red Lion Pizza</b>		<b>DATE 5/21/09</b>	
<b>ADDRESS 14439 Skyway Magalia, CA</b>		<b>RECHECK DATE 1 + day</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #3058</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 24 hours</b>	
<b>INVENTORY TYPE 16F - 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 1 week or as noted below</b>	

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 1/11/2010				√			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>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>							
						<b>OUT</b>	√			23. No rodents, insects, birds, or animals				
<b>24. Person in charge present and performs duties</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>							<b>OUT</b>
<b>25. Personal cleanliness and hair restraints</b>							<b>39. Thermometers provided and accurate</b>							√
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>							
<b>27. Food separated and protected</b>							<b>42. Garbage and refuse properly disposed; facilities maintained</b>							
<b>28. Fruits and vegetables washed as required.</b>							<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>							
<b>29. Toxic substances properly identified, stored, used</b>							<b>44. Premises; personal/cleaning items; vermin-proofing</b>							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
<b>30. Food properly stored; food storage containers identified</b>							<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>							√
<b>31. Consumer self-service facilities properly constructed and maintained</b>							<b>46. No unapproved private homes/ living or sleeping quarters</b>							
<b>32. Food properly labeled &amp; honestly presented</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>47. Signs posted; last inspection report available</b>							
<b>33. Nonfood contact surfaces clean and in good repair.</b>							<b>48. Plan review required for new or remodel construction</b>							
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>							<b>49. Permits Available</b>							
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>						√	<b>50. Impoundment of unsanitary equipment or food</b>							
<b>36. Equipment, utensils and linens: Properly stored and used</b>							<b>51. Permit Suspension</b>							
<b>37. Vending machines</b>							<b>52. Other</b>							

**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:**

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<b>DBA/NAME Red Lion Pizza</b>	<b>DATE 5/21/09</b>
Food Safety Cert Name:	<b>Exp. Date: 1/11/2010</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6)** Hand soap at utensil sink reportedly ran out prior to inspection. Provide soap for dispenser.
- 7, 35)** Refrigerator temperature was 50°F upon inspection. Food temperatures of potentially hazardous foods ranged from 44-47°F. Repair/adjust refrigerator so as to maintain potentially hazardous foods at or below 41°F.
- 9)** Observed cooked chicken cooling in a deep, closed container in refrigerator. Chicken was separated into small, uncovered portions to continue cooling during inspection.
- 21)** Hot water at utensil sink is 105°F rather than a minimum of 120°F as required.
- 35)** - Clean refrigerator to remove buildup of dust around compressor. Clean hard to reach areas of refrigerator to remove food residues/debris.
- Replace heavily worn cutting board with a cutting board that fits in bays of utensil sink for proper washing and sanitizing.
  - Clean soda dispenser nozzles and around nozzles to remove accumulation of sticky residues.
- 39)** Replace broken thermometer.
- 40)** Observed a few wiping rags on counter tops. No sanitizer container available upon inspection. Sanitizer container provided during inspection. Wiping rags shall be stored in sanitizer between uses.
- 45)** Observed temporary floor repairs at back door of kitchen. Observed vinyl floor separating from floor/tearing under/behind oven/refrigerator. Repair damaged areas of floors so as to be smooth, easily cleanable and durable.