

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

DBA/NAME Red Lion Pizza		DATE 8/4/08
ADDRESS 14439 Skyway, Paradise, CA 95954		RECHECK DATE call for re-inspection
OWNER/OPERATOR		SITE # 3058
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 reserve of food				
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√	
√			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									√	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				WATER & WASTE WATER							
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available				
		√	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							√			22. Sewage and wastewater properly disposed				
							VERMIN							
										23. No rodents, insects, birds, or animals		√	√	
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							
24. Person in charge present and performs duties							39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL 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							PERMANENT FOOD FACILITIES							
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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available							
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: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

7- Observed ground beef (51°F), ground sausage (51°F), sliced ham (55°F), pepperoni (56°F) and sliced sausage (57°F) in counter top section of built-in prep refrigerator and assorted foods (ground beef, salad dressings, etc.) in bottom section of prep refrigerator at 45°F-46°F (air temperature 45°F). Adjust/repair and monitor unit to ensure potentially hazardous foods are maintained at 41°F or below. Do not store potentially hazardous foods in counter top cut outs until unit is able to maintain foods in top section at 41°F or below.

7, 35- Observed cream based salad dressings (54°F-56°F) and potato salad (48°F) in ice cooled salad bar. Ice level approximately 1 inch surrounding dressing containers. Ice in ice machine (approximately two cups observed during inspection) insufficient to maintain dressings/potato salad at required temperature of 45°F or below. Repair ice machine to provide needed ice or discontinue use of salad bar. Note: dressings, potato salad relocated to refrigerator during inspection.

14- Observed wash water in first compartment of utensil sink at 101°F. Maintain wash water at 110°F or above whenever wash basin is filled. Clean inside bottom of ice bucket to remove accumulated residues.

7, 14, 23, 52- Observed 40+ flies burrowed in interior insulation and on inside back wall of pizza prep refrigerator. Abate immediately, remove and replace insulation and wash/rinse/sanitize interior of prep refrigerator. Observed several flies on food contact surfaces at pizza prep area. Wash/rinse/sanitize all food contact surfaces in kitchen area. Manager voluntarily closed facility during inspection for abatement and cleaning. Facility shall remain closed until re-inspected/re-opened by Inspector.

29- Observed large hose and sprayer container of Ortho pest spray and package of D-Con rodent bait in cabinet under salad bar. Remove domestic insecticide from facility. Observed unlabeled chemical spray container on shelf by oven. Label as to contents.

35- Clean inside ice machine to remove accumulated black residues.

35, 36- Observed standing water in bottom of display refrigerator and wine carafes/wine glasses inverted in standing water. Repair display refrigerator to maintain dry interior, properly wash/rinse/sanitize glasses/carafe and store so as to prevent contamination.

40- Observed several soiled wiping rags on food contact surfaces. Store wiping rags in container of approved sanitizer between uses.

44- Observed CO2 tanks in facility to be unsecured. Secure all to rigid structure.

45- Observed vinyl flooring separating from floor at back door. Repair. Clean floors in hard to reach areas (behind ice machine, under oven, etc.) to remove debris/residues.