

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

DBA/NAME Annie's Country Café		DATE 11/4/08
ADDRESS 5522 Skyway, Paradise, CA 95969		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3064
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 2/22/12				√			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-see page 2.

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.
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Observed uncovered employee drink sitting on left side prep refrigerator cutting board. Cover employee drinks to prevent accidental contamination of foods.
- 7- a) Observed pooled eggs (57°F), uncooked hamburger patty (62°F) and carton Egg Beaters (77°F) sitting out at room temperature. Keep potentially hazardous foods in refrigerator.
 - b) Observed cooked sausage (117°F-121°F, 2 hours) being hot held on steam table. Sausage voluntarily discarded to trash during inspection. Adjust/repair unit to maintain all hot held foods at 135°F or above.
- 7, 26- Observed full bag of chicken breasts (45°F-79°F) improperly defrosting on warm grill at room temperature. Chicken voluntarily discarded to trash during inspection.
- 14- Observed meat debris on slicer not being actively used. Clean slicer immediately after each use or after every four hours of *continuous* use.
- 26- Observed uncooked chicken defrosting in container of still water in bottom of prep refrigerator. Water drained and chicken returned to refrigerator to complete defrosting process.
- 29- Observed unlabeled chemical spray container hanging by utensil sink. Label as to contents.
- 30- Observed unsealed bags and boxes of food in storage room. Keep foods sealed to prevent contamination/infestation.
- 35- Clean inside left side prep refrigerator to remove accumulated food debris/residues.
- 36- Observed small plastic cups used as scoops in top of prep refrigerators. Provide handled scoops.
- 44- Observed unsecured CO2 tanks by beverage syrup rack. Secure to rigid structure.
- 45- Observed hole in ceiling by Kidde fire canisters. Repair to be smooth and easily cleanable.