

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

DBA/NAME Spinning Wheel Restaurant		DATE 10/15/07
ADDRESS 5522 Skyway, Paradise, CA 95969		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 3064
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			√
√			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 50+						
√			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS				√			15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures		√	√	CONFORMANCE WITH APPROVED PROCEDURES						
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods		√	√	CONSUMER ADVISORY						
√			10. Proper cooking time & temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
√			11. Proper reheating procedures for hot holding						√	21. Hot and cold water available			
			SUPERVISION							22. Sewage and wastewater properly disposed			
			24. Person in charge present and performs duties				LIQUID WASTE DISPOSAL						
			PERSONAL CLEANLINESS				√			23. No rodents, insects, birds, or animals			
			25. Personal cleanliness and hair restraints				VERMIN						
			GENERAL FOOD SAFETY REQUIREMENTS							39. Thermometers provided and accurate			OUT
			26. Approved thawing methods used, frozen food maintained frozen.			√	PHYSICAL FACILITIES						
			27. Food separated and protected			√	41. Plumbing: Plumbing in good repair, proper backflow devices						
			28. Fruits and vegetables washed as required.				42. Garbage and refuse properly disposed; facilities maintained						
			29. Toxic substances properly identified, stored, used				43. Toilet facilities: properly constructed, supplied, cleaned						
			FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing			√
			30. Food properly stored; food storage containers identified			√	PERMANENT FOOD FACILITIES						
			31. Consumer self-service facilities properly constructed and maintained				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters						
			EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			33. Nonfood contact surfaces clean and in good repair.				47. Signs posted; last inspection report available						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				48. Plan review required for new or remodel construction						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√	49. Permits Available						
			36. Equipment, utensils and linens: Properly stored and used				50. Impoundment of unsanitary equipment or food						
			37. Vending machines				51. Permit Suspension						
			38. Adequate ventilation and lighting; designated areas, use			√	52. Other						
							NON-PERMANENT FOOD FACILITIES						
							53. Mobile food facilities						
							54. Temporary food facilities						

Reinspection fees will be charged for all subsequent reinspection 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
www.buttecounty.net/publichealth/

R.E.H.S.

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DBA/NAME Spinning Wheel Restaurant	DATE 10/15/07
Food Safety Cert: available	Exp. Date: 10/24/11
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Observed pooled eggs (50°F) on prep refrigerator. Keep potentially hazardous foods in refrigerator. Observed diced sausage (47°F-49°F) and diced ham (45°F) in top of prep refrigerator (air temperature 40°F). Keep lid closed between orders to maintain foods at 41°F or below. Observed sausage links (121°F-125°F, 60 minutes) being hot held on steam table. Use available probe thermometer to ensure foods being hot-held are maintained at 135°F or above. Observed a container of seasoned flour, soiled with raw chicken pieces/juice, stored in store room. Flour discarded by manager during inspection. Store flour used for raw meat in refrigerator between uses.
- 9- Observed cooked beans (97°F, 1 hour) cooling at depth of 3+ inches. Beans separated into additional pan during inspection. Observed three pans cooked potatoes (40°F), which had reportedly been cooled yesterday, at depths of 5+ inches.
- 14- Manger reports slicer and milk shake wands are cleaned by wiping with sanitizer and rinsing. Proper cleaning procedure is wash/rinse/sanitize.
- 26- Observed ground pork (35°F) defrosting improperly at room temperature.
- 27, 30- Observed moisture from condenser (walk-in refrigerator) dripping next to (and splattering on) uncovered bulk container of ready to eat salad mix. Manager discarded salad mix during inspection. Keep foods covered to prevent contamination.
- 35- Observed broken rack (storing onions) in walk-in refrigerator. Repair. Clean equipment and shelves to remove food debris/residues and beverage machine to remove accumulated beverage residues.
- 38- Replace missing shatterproof light covers at cookline, over utensil sink and in room storing dishwasher/clean utensils. Replace missing fan/vent cover in women's rest room.
- 40- No detectable sanitizer in sanitizer bucket at slicer/prep table.
- 41- Observed utensil sink and hand sink faucets to be leaking. Repair.
- 44- Observed mop stored on ground outside. Store mop so as to dry completely between uses.
- 45- Observed cracks in ceiling over cookline. Repair. Replace missing/damaged coving tile in walk-in refrigerator. Repaint door frame to walk-in freezer, reach-in doors to walk-in refrigerator and ceiling over utensil sink to be smooth, easily cleanable and nonabsorbent. Clean walls where needed to remove residues and floor sink under dishwasher to remove accumulated residues.