

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

DBA/NAME Canteena	DATE 10/14/09
ADDRESS 6067 Skyway, Paradise, CA	RECHECK DATE
OWNER/OPERATOR	SITE # 3069
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food 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. FSC Exp. Date:			√	√			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				APPROVED SOURCE & SPECIAL PROCEDURES						
√			4. Proper eating, tasting, drinking or tobacco use				√			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 & TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, & 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				√			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:

- 1) No food safety certificate available. Provide this Department a valid certificate for at least one employee within 60 days. 6) Provide soap dispenser and paper towels for hand sink in the bar. 7, 35) Observed air temperature of left side of prep refrigerator to be 47°F. Adjust/repair so as to maintain 41°F or below. Note: only produce was stored on this side of the refrigerator, right side of refrigerator was less than 41°F. 33) Clean rubber netting on shelves and under rubber netting where clean glassware is stored to remove dust/residues. 34) Provide test Strips for checking sanitizer concentrations in utensil sink at bar and in kitchen. 35) Clean beverage guns in bar to remove buildup of residues. Replace existing ice bins with NSF approved ice bins with integrated cold plates within 3 months. 40) Observed a few wiping rags stored on cutting board/counter top. Wiping rags must be stored in a container of sanitizer uses. Sanitizer container was provided during inspection. 44) Observed unsecured CO2 tanks. Secure to rigid structure.

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.

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R.E.H.S.

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