

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

DBA/NAME Canteena		DATE 2/3/09069
ADDRESS 6067 Skyway, Paradise, CA 95969		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3069
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: corrected on site
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													
√			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													
			7. Proper hot and cold holding temperatures			√			√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
	√		9. Proper cooling methods						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures			√	WATER & WASTE WATER						
			11. Proper reheating procedures for hot holding	√	√	√				21. Hot and cold water available			√
LIQUID WASTE DISPOSAL													
							√			22. Sewage and wastewater properly disposed			
VERMIN													
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate	√		
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							PHYSICAL FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained			
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified	√						43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing	√		
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	√						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			36. Equipment, utensils and linens: Properly stored and used	√						47. Signs posted; last inspection report available			
			37. Vending machines							48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										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

DBA/NAME Canteena	DATE 2/3/09
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 7- Observed sour cream at 43°F-45°F in top of prep refrigerator. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 10- Food handler reports visual inspection used to determine doneness when cooking raw chicken breast. Use available digital probe thermometer to ensure all chicken reaches minimum 165°F before serving.
- 11- Observed pinto beans (107°F-109°F) and nacho cheese sauce (97°F-100°F) on steam table. Reported beans and cheese sauce reheating for hot holding. Discontinue reheating foods on steam table. Reheat foods on grill to minimum 165°F before placing in steam table. Note: Beans and cheese sauce placed on grill and properly heated to 165°F during inspection.
- 14- a) Observed food handler at utensil sink improperly clean utensils with bleach/soap mixture (using only two compartments of three compartment sink) before rinsing and air drying. Proper utensil cleaning procedure is 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on clean drain board. Use different compartment of utensil sink for each step (i.e.: wash/rinse/sanitize). Note: Food handler advised on proper utensil cleaning procedure during inspection.
b) Observed water in wash basins of utensil sinks at 94°F (kitchen) and 100°F (bar). Maintain wash water at 110°F or above whenever wash basin is filled.
- 21- No hot water at kitchen hand sink after running water approximately two minutes. Provide minimum 100°F water.
- 30- Observed dried pinto beans stored on floor by steam table. Store foods at least six inches off floor on approved shelving.
- 35- Replace existing ice bins with approved ice bins with integrated cold plates within 6 months. Clean inside ice machine and beverage gun holders to remove accumulated residues.
- 36- Observed ice scoop stored in ice machine with handle buried in ice. Store so as to prevent contamination of ice by employee hands. Clean ice scoop to remove residues.
- 39- Relocate appliance thermometer in under counter refrigerator so as to be visible.
- 44- Observed unsecured CO2 tanks. Secure to rigid structure.