

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

DBA/NAME Stage Stop Family Dining		DATE 1/11/10	
ADDRESS 14481 Skyway, Magalia, CA		RECHECK DATE N/A	
OWNER/OPERATOR		SITE # 3094	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: N/A	
INVENTORY TYPE 16F - 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 15 days or as noted below	

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 reservice of food			
			Food Safety Certificate Exp Date: 1/16/2012				√			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 Temp			
LIQUID WASTE DISPOSAL													
							√			22. Sewage and wastewater properly disposed			
VERMIN													
							√			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
24. Person in charge present and performs duties													
25. Personal cleanliness and hair restraints													
26. Approved thawing methods used, frozen food maintained frozen.													
27. Food separated and protected													
28. Fruits and vegetables washed as required.													
29. Toxic substances properly identified, stored, used													
30. Food properly stored; food storage containers identified													
31. Consumer self-service facilities properly constructed and maintained													
32. Food properly labeled & honestly presented													
33. Nonfood contact surfaces clean and in good repair.													
34. Warewashing facilities: Adequate, maintained, properly used, test strips available													
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity													
36. Equipment, utensils and linens: Properly stored and used													
37. Vending machines													
38. Adequate ventilation and lighting; designated areas, use													
39. Thermometers provided and accurate													
40. Wiping cloths: properly used and stored													
41. Plumbing: Plumbing in good repair, proper backflow devices													
42. Garbage and refuse properly disposed; facilities maintained													
43. Toilet facilities: properly constructed, supplied, cleaned													
44. Premises; personal/cleaning items; vermin-proofing													
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean													
46. No unapproved private homes/ living or sleeping quarters													
47. Signs posted; last inspection report available													
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.

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:
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DBA/NAME Stage Stop Family Dining	DATE 1/11/10
Food Safety Cert Name: Michael Cummings	Exp. Date: 1/16/2012
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5)** Observed food handler return to kitchen and handle food (sandwich, bacon) without washing hands. Proper hand washing was discussed during inspection.
- 14)** Observed large split in wooden prep table. Replace with approved prep table so as to be easily cleanable.
- 29)** Observed cans of paint stored adjacent to ice bucket. Store paint in an area separate from food and food related items.
- 30)** - Observed a few uncovered containers of food in the walk-in refrigerator. Cover to prevent contamination.
 - Observed bags of potatoes stored on the floor in back storage area. Food must be stored at least six inches off the floor.
- 33)** Clean shelves throughout facility, especially where clean utensils are stored, to remove accumulation of dust and residues.
- 34)** Concentration of sanitizer at dishwasher is reportedly checked once a week. Check daily.
- 35)** - Replace two domestic microwaves with NSF approved commercial units once existing units break. Remove or replace two domestic crock pots with NSF approved commercial units.
 - Clean ice machine to remove black residues.
 - Clean base of slicer, especially hard to reach areas, to remove accumulation of food residues.
- 36)** Observed unchained CO2 tanks by back door. Secure to rigid structure.
- 38)** Replace missing light cover on lights above steam table with shatterproof light cover.
- 43)** Repair broken hot water faucet in men's restroom.
- 45)** Clean floors in hard to reach areas (i.e. under/behind equipment/shelving) to remove buildup of food debris, trash and misc. residues.