

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

DBA/NAME Terry's Fine Dining		DATE 9/29/08
ADDRESS 14481 Skyway, Magalia, CA 95954		RECHECK DATE
OWNER/OPERATOR		SITE # 3094
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										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:		
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. <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 Terry's Fine Dining	DATE 9/29/08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Observed bottle dishwashing detergent being used as hand soap at hand sink in kitchen. Provide hand soap in sanitary dispenser.
- 7- Observed limp, cooked bacon at 113°F on steam table. Bacon not cooked crisp shall be held at 41°F or below or 135°F or above. Note: Bacon reheated to 165°F in microwave during inspection. Observed three pans breading sitting on shelf by can opener. Reported raw chicken is placed in containers of breading at night. Breading used with uncooked potentially hazardous foods shall be held at 41°F or below to prevent growth of bacteria in breading. Note: Okay to keep uncontaminated breading in containers at room temperature and pour into additional pan—which is properly cleaned immediately after use—to use as needed. Breading voluntarily discarded during inspection.
- 10, 39- Observed cook checking final internal cooking temperature of hamburger patties with dial thermometer. Provide digital probe thermometer—which is accurate at the tip—for checking temperature of thin foods such as hamburger patties, chicken breast, etc.
- 14- No detectable sanitizer in dishwasher. Sanitizer changed out and 50ppm provided during inspection. Use available sanitizer testing strips daily to ensure minimum 50ppm in dishwasher. Clean can opener to remove accumulated food residues.
- 29- Observed two unlabeled chemical spray containers hanging from rack above utensil sink. Label as to contents.
- 30- Observed several uncovered containers of food in walk-in refrigerator and unsealed bags/boxes of food on shelf in storage area. Cover to prevent contamination/seal to prevent infestations. Observed bottles of cleaner and sanitizer stored on top of ice machine. Discontinue storage of chemicals on ice machine to prevent contamination of beverage ice. Note: Cleaner and sanitizer relocated during inspection.
- 35- Clean inside kitchen refrigerators (prep and reach-in) to remove accumulated food debris and racks storing bread and clean utensils to remove sticky residues/dust. Observed screw-type vise clamps being used to secure prep refrigerator cutting board to prep refrigerator. Remove clamps and secure cutting board with approved, easy to clean equipment.
- 36- Observed in-use butter scoop stored in still water. Discontinue storing in-use utensils in water.
- 38- No shatterproof light covers on lights over dishwasher/utensil storage area. Provide.
- 39- No thermometer in kitchen prep refrigerator, wait station prep refrigerator or display refrigerator storing cream pies/milk. Provide.
- 44- Observed unsecured CO2 tanks by beverage syrup storage rack. Secure to rigid structure. Provide weather strip under back screened door to prevent entrance of vermin.
- 45- Observed damaged/peeling ceiling in women's restroom, loose/hanging FRP on beam over freezer in storage area and large gap between FRP and cove base tiles under spray sink. Repair. Observed missing cove base tiles by prep refrigerator. Replace. Clean walls/ceiling where needed to remove accumulated residues and/or black dust.