

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

DBA/NAME Terry's Fine Dining		DATE 2/6/08
ADDRESS 14481 Skyway, Magalia, CA 95954		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3094
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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 reservice of food				
			Food Safety Certificate Exp Date 1/16/12							13. Food in good condition, safe and unadulterated			√	
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source				
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations				
√			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES				
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
TIME AND TEMPERATURE RELATIONSHIPS										19. Consumer advisory provided for raw or undercooked foods				
			7. Proper hot and cold holding temperatures		√	√			√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		√	8. Time as a public health control: Proper procedures & records						√	WATER & WASTE WATER				
√			9. Proper cooling methods							21. Hot and cold water available		√	√	
			10. Proper cooking time & temperatures		√	√				LIQUID WASTE DISPOSAL				
	√		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							PHYSICAL FACILITIES							
			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							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			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								47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS							48. Plan review required for new or remodel construction							
			33. Nonfood contact surfaces clean and in good repair.				√				49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available								50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				√				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used				√				52. Other			
			37. Vending machines											

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Observed container of raw shell eggs (63°F) in bottom of prep refrigerator. Reported eggs had been left at room temperature by grill until inspection. Keep potentially hazardous food in refrigerator.
- 10- Observed food handler serve two hamburgers without checking final internal cooking temperature. Food handler unaware of proper cooking temperature for ground beef (155°F).
- 13- Observed food handler blot oil from cooked bacon by placing on soiled wiping cloth on prep refrigerator cutting board. Discontinue this practice to prevent contamination of ready to eat foods.
- 14- Water in dishwasher 98°F-102°F during wash/rinse cycles. Adjust/repair to ensure water of at least 120°F in wash/rinse cycles. Observed heavily soiled wiping rag sitting in in-use skillet (reportedly as protection for non-stick surface) at cookline and food debris on slicer not being actively used.
- 14, 36- Observed wood working clamps securing prep refrigerator cutting board to prep refrigerator. Remove clamps. Provide approved method of securing cutting board to prep refrigerator.
- 14, 29, 36- Observed gallon containers of tile cleaner, degreaser and bleach sitting next to clean pans/containers on utensil storage rack across from dishwasher.
- 21- Hot water at utensil sink faucet 105°F during inspection. Adjust/repair hot water heater to provide hot water of at least 120°F at utensil sink faucet.
- 30- Observed pooled eggs stored next to uncovered cheese/onions in top of prep refrigerator. Provide tight fitting lids on containers stored next to pooled eggs to prevent contamination of ready to eat foods. Observed uncovered containers of shelled walnuts, dried noodles and slivered almonds sitting on rack behind (and on level with) trash can at cookline. Relocate trash can and cover foods to prevent contamination. Clean bulk food containers in back room to remove food residues.
- 33- Observed damaged/cracked area on counter at wait station/cookline window. Repair.
- 35- Observed accumulated residues behind nozzles on beverage machine. Clean. Re-secure loose front panel on True reach-in freezer. Clean inside ice machine to remove black residues. Observed domestic microwave on cart across from ice machine. Replace with NSF approved commercial unit.
- 36- Observed "clean" glasses/wine carafe stored in walk-in refrigerator in cardboard boxes soiled with debris/algal residues and scoop used to dispense butter in wait station stored in container of standing water.
- 38- No shatterproof light covers on lights over dishwasher/utensil storage area or over food passage window between cookline and wait station. Provide.
- 39- No digital probe thermometer available for checking temperature of thin foods (i.e.: hamburgers). Provide. No thermometers observed in wait station and cookline prep refrigerator. Provide.
- 40- Observed a few soiled wiping rags on food contact surfaces. Store wiping rags in container of approved sanitizer between uses.
- 44- Provide weather strip under back door to prevent entrance of vermin.
- 45- Clean floors in hard to reach areas (under shelves, prep tables, equipment, etc.) to remove accumulated food debris/residues.