

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

<b>DBA/NAME</b> Susan's Ridge House Café		<b>DATE</b> 3/20/08
<b>ADDRESS</b> 14112 Skyway, Magalia, CA 95954		<b>RECHECK DATE</b> 1+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3214
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 reservice of food			√
			Food Safety Certificate Exp Date none available										√
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
√			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		√	√			√	<b>SPECIAL PROCEDURES</b>			
			6. Adequate handwashing facilities supplied & accessible			√			√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										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						√	<b>WATER &amp; WASTE WATER</b>			
			9. Proper cooling methods			√				21. Hot and cold water available			
√			10. Proper cooking time & temperatures				√			<b>LIQUID WASTE DISPOSAL</b>			
√			11. Proper reheating procedures for hot holding						√	22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
							√			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
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						
							40. Wiping cloths: properly used and stored						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>						
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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
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						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

1-No current 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.

5- Observed cook crack four raw shell eggs into two skillets then wipe fingers on soiled wiping rag sitting on table by grill. Use hand sink for all employee hand cleansing.

6- No soap or paper towels or sanitary soap or sanitary paper towel dispensers at cook line hand sink. Provide.

7- a) Observed corned beef and potatoes (53°F-54°F) and French toast wash with pooled eggs (57°F) sitting on prep table; plate of sliced ham (58°F) sitting on prep refrigerator cutting board and diced ham (64°F), cooked ground beef (63°F) and cooked sausage (64°F) on table by grill. Reported all foods out at room temperature 30 minutes or less. Keep potentially hazardous foods in refrigerator. Note: All foods moved to refrigerator during inspection.

b) Observed tuna salad (45°F), chicken salad (44°F) and turkey salad (44°F-46°F) in top of prep refrigerator. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.

9- Observed large pot of soup approximately 8 inches deep in walk-in refrigerator. Reported soup had been cooled last night. Do not cool soup in large, deep pots. Place soup in shallow containers at depths of 2 inches or less. Note: Reported facility only has one pan suitable for cooling. Provide additional pans as needed to properly cool foods.

12- Observed two open jars of Grey Poupon mustard on rack in dining area. Reported mustard placed on tables when requested by customers. All condiments used at customer tables shall be dispensed from approved dispensing containers.

13- Observed fried tortilla bowls stored directly on packing used for raw shell eggs and a plate of sliced cheese stored directly on top of ready to eat lettuce in wait station prep refrigerator. Note: Tortilla bowls discarded to trash during inspection.

14- Observed ice scoop used in ice bin stored with handle buried in ice. Store ice scoop with handle up so as not to contaminate customer ice. Observed ice scoop used in ice machine to be soiled. Clean. No detectable sanitizer in sanitizer bucket. Label sanitizer bucket "Sanitizer Only".

29- Observed unlabeled chemical spray container under hand sink in wait station. Label as to contents.

30- a) Observed uncovered bucket of raw chicken stored over uncovered bucket of ready-to-eat onions in walk-in refrigerator. Chicken moved to bottom rack during inspection. Observed boxes of produce, hash browns and a bucket of uncovered cooked pasta stored on floor in walk-in refrigerator and bags of onions and an uncovered bucket of flour stored on floor in back storage area.

b) Observed small, uncovered container storing screws, nut and an allen wrench stored directly over uncovered container of soup in hot holding unit. Relocate screws/wrench and cover soups to prevent physical contamination of soup.

c) Observed three uncovered trays of dough in individual bread pans stored immediately next to/on both sides of back area hand sink. Dough moved to prep table during inspection to prevent contamination from employee hand washing.

d) Observed uncovered bulk container of salt soiled with black debris on storage area shelf. Salt removed to trash during inspection. Clean all bulk food containers to remove accumulated residues and label as to contents.

33- Observed sticky residues/accumulated dust on shelves storing clean utensils over dishwasher/utensil sink. Clean.

Observed worn paint on cabinets in wait station and water damaged/swollen wood/lifting laminate on cabinets at wait station hand sink. Repair to be smooth, nonabsorbent and easily cleanable.

35- Clean racks and interior of prep refrigerator and reach in refrigerator to remove accumulated food debris/residues/rust.

Observed interior panel of left side door of reach-in refrigerator to be separated from door. Repair. Remove taped-on papers from refrigerator to facilitate cleaning. Clean inside ice machine to remove pink and brown residues. Observed domestic microwave in use at wait station. Replace with NSF approved commercial microwave.

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 36- Observed in-use utensil at grill stored on very soiled cloth towel and eating utensils stored in container lined with paper napkins. Remove towel/napkins. Store utensils on easily cleanable, nonabsorbent surfaces only.
- 39- Observed broken thermometers in prep refrigerator and reach-in refrigerator. Replace.
- 40- Observed several soiled wiping rags on food contact surfaces throughout kitchen. Store wiping rags in container of approved sanitizer between uses. No detectable sanitizer in sanitizer bucket. Sanitizer added during inspection.
- 44- Observed back door standing open on arrival. Provide screen door/air curtain or keep door closed of prevent the entrance of flies. Observed mop stored in mop bucket. Store mop so as to dry completely between uses. Observed gap under back door. Provide weather strip to prevent the entrance of vermin.
- 45- a) Observed FRP panel separating from wall in back storage area and a hole in wall by dishwasher. Repair. Observed residues on walls throughout facility. Clean.
  - b) Observed peeling paint/damaged ceiling over utensil cleaning area and food prep table. Repair immediately to prevent contamination of food/clean utensils. Clean ceiling/air conditioning vents/wall behind reach-in refrigerator/front of hood to remove accumulated black dust.
  - c) Observed lifting vinyl with water standing in cracks under utensil sink/dishwasher. Replace with approved flooring. Note: Floors shall be coved at the floor/wall juncture with a 3/8 minimum radius coving and extend up wall at least 4 inches.
  - d) Observed cracks in flooring throughout facility. Repair where needed to prevent water damage and facilitate cleaning.
  - e) Clean floor sink under wait station hand sink to remove accumulated black residues.