

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

DBA/NAME Susan's Ridge House Café		DATE 4/9/08
ADDRESS 14112 Skyway, Magalia, CA 95954		RECHECK DATE 10+ days
OWNER/OPERATOR		SITE # 3214
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 10 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 none available							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							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							40. Wiping cloths: properly used and stored						
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:

FULL REINSEPCION

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

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.

13- Observed food handler blot cooked bacon on cloth towel to remove grease.

30- a) Observed tub of defrosting packaged turkey, and uncovered buckets of uncooked chicken and fish stored on floor in walk-in refrigerator.

b) Observed two uncovered trays of dough in individual bread pans being stored on five gallon buckets across aisle from hand sink. Trays of dough moved to shelf to protect from contamination during inspection.

33- 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. Clean inside ice machine to remove pink and brown residues. Observed domestic microwave in use at wait station. Replace with NSF approved commercial microwave.

39- Observed broken thermometer in prep refrigerator. Replace.

44- 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, extend up wall at least 4 inches and be properly sealed (heat treated) at seams so as to be impermeable.

d) Observed cracks in flooring throughout facility. Repair where needed to prevent water damage and facilitate cleaning.