

**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> 5/16/08
<b>ADDRESS</b> 14112 Skyway, Magalia, CA 95954		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3214
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 reservice of food			
			Food Safety Certificate Exp Date none available								13. Food in good condition, safe and unadulterated		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										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				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
										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			
<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				<b>EQUIPMENT/ UTENSILS/ LINENS</b>						
			33. Nonfood contact surfaces clean and in good repair.			√				47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food			
			37. Vending machines							51. Permit Suspension			
										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. √√√√

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

**RECEIVED BY:**

Page 1 of 2

DBA/NAME Susan's Ridge House Café	DATE 5/16/08
Page 2 of 2	

**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.

30- Observed uncovered tray of dough in individual bread pans being stored on counter by back hand sink. Store rising bread so as to prevent contamination.

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- Observed interior panel of left side door of reach-in refrigerator to be separated from door. Repair. Replace domestic microwave in wait station with NSF approved commercial microwave.

44- Observed gap under back door. Provide weather strip to prevent the entrance of vermin.

45- a) Observed hole in wall by dishwasher. Repair to be smooth and easily cleanable.

b) Observed newly replaced coving under utensil sink to be separating from wall and lifting from floor and other areas of newly replaced coving to not be properly sealed/heat treated so as to be impermeable. As noted on last report: 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*.

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