

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

<b>DBA/NAME Pelican's Roost</b>		<b>DATE 1/2/08</b>
<b>ADDRESS 6945 Skyway, Paradise, CA 95969</b>		<b>RECHECK DATE 7+ days</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 3231</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: corrected on site</b>
<b>INVENTORY TYPE 16F-23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 30 days</b>

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			
<b>Food Safety Certificate Exp Date: 2/11/08</b>							√			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>							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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</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>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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 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:**

Page 1 of 2

<b>DBA/NAME Pelican's Roost</b>	<b>DATE 1/2/08</b>
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5- Observed employee starting shift handle clean utensils without first washing hands. When directed by Inspector to wash hands before food prep or contact with clean utensils, employee picked up soapy sponge at utensil sink and scrubbed hands. Use hand sink and soap/paper towels from sanitary dispensers for all hand washing. Note: Employee directed to properly clean hands at hand sink during inspection.
- 6- No paper towels at back hand sink. Provide. Observed loose faucet at women's restroom hand sink. Repair.
- 7- Observed ranch and blue cheese dressings (48°F-49°F) and half gallon container of Half and Half (46°F) in salad prep refrigerator (air temperature 46°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 14- No detectable sanitizer in dishwasher. Sanitizer container changed during inspection. Use available sanitizer testing strips to ensure at least 50 ppm in dishwasher. Observed sponge in use at utensil sink. Discontinue using sponges for utensil cleaning. Observed accumulated residues on can opener. Clean.
- 28-Observed food handler cutting unwashed lemons for customer beverages. Lemons removed to prep sink for washing during inspection.
- 35- Observed mayonnaise container being used as ice paddle in soup cooling on prep table. Provide approved ice paddles (at least two) for cooling soup. Clean behind nozzles of beverage dispenser and inside ice machine to remove residues. Observed food debris on slicer reportedly not used for the last two days. Properly clean entire slicer after each use.
- 39- No thermometer in cook line prep refrigerator. Provide.
- 40- Observed wiping rag on prep refrigerator cutting board. Store wiping rags in container of approved sanitizer between uses. No detectable sanitizer in sanitizer buckets in wait station and at cookline. Sanitizer added during inspection.
- 45- Observed gap in ceiling around newly installed vent (over utensil sink). Repair.