

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

DBA/NAME Pelican's Roost		DATE 7/16/09	
ADDRESS 6945 Skyway, Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3231	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the California Retail Food 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. FSC Exp. Date:				√			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized			
√			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
√			4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly			√		√		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			√		√		17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS								√		18. Compliance with variance, specialized process, & 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				√			22. Sewage and wastewater properly disposed			
							√			VERMIN			
						OUT				23. No rodents, insects, birds, or animals			OUT
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			
24. Person in charge present and performs duties										39. Thermometers provided and accurate			
25. Personal cleanliness and hair restraints										40. Wiping cloths: properly used and stored			
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL 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										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: 5- Observed container of water at breaching station. Food handler reports water used to "rinse" hands after breaching fish. Remove container. Hands shall be properly washed at hand sink whenever hands *require* cleaning.

Note: Provide additional hand sink at cook line if access to back area hand sink is inconvenient.

6- Observed paper towels at back hand sink stored on food storage rack. Place in sanitary dispenser.

10- Reported final internal cooking temperatures of chicken and ground beef are not being taken. Use available probe thermometer to ensure chicken reaches minimum 165°F and ground beef reaches minimum 155°F before serving.

30- Observed bag of flour stored on ground by hand sink. Store foods at least six inches off floor on approved shelving.

35- Clean behind and between nozzles of beverage dispenser and inside ice machine to remove residues.

36- Observed in-use batter whisk stored in container still water. Remove water. Store whisk in/on an easily cleanable, nonabsorbent surface.

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.

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