

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

DBA/NAME DoDo's Pizza Station		DATE 10/21/08	
ADDRESS 5145 Pentz Rd. Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3529	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 23	SERVICE 01	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 reservice of food			
			Food Safety Certificate Exp Date _____							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 Temp			
	√		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							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						
			30. Food properly stored; food storage containers identified				PERMANENT FOOD FACILITIES						
			31. Consumer self-service facilities properly constructed and maintained		√		45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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:

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. <input type="checkbox"/>	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.
		RECEIVED BY:
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DBA/NAME DoDo's Pizza Station	DATE 10/21/08
Food Safety Cert Name: Lacey Kenyon	Exp. Date: 3/01/2010
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Cook did not know proper cooking/hot holding temperatures during inspection.
- 6) No paper towels were available at the hand sink. Paper towels were provided during inspection.
- 9) Cooked sauces are being cooled in large pots in ice baths at the utensil sink. Provide ice paddles for cooling in large pots in addition to using ice baths.
- 7) Observed garlic butter stored at 74°F. Potentially hazardous foods such as this shall be stored at or below 41°F.
- 10, 39) Cooking temperatures of meat (i.e. chicken) are not being checked. A thermometer was not available during inspection. Obtain an accurate easily readable metal probe thermometer for checking cooking temperatures.
- 13) Observed "spoiled" food items (i.e. fruit, hot dogs, containers of unidentifiable contents) in walk-in cooler. Discard. Observed some expired food items on display shelves. Discard.
- 31) Provide customer tongs for all containers of licorice at register.
- 36) - Clean utensil storage containers to remove food debris and dust.
 - Wiping rags are reportedly washed at the owner's house. Wiping rags shall be cleaned by a laundry service or use disposable wiping rags and discard after each use.
- 44) Observed several personal food items throughout facility (i.e. ice cream freezer, walk-in cooler, shelves, etc.). Provide a separate and designated area for personal/employee food items.
- 45) Clean floors in hard to reach areas of kitchen (i.e. under/behind equipment/shelving), especially under the stove, to remove food debris, dirt and trash.