

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

DBA/NAME Gridley Grill		DATE 12-9-09	
ADDRESS 484 Hwy 99, Gridley		RECHECK DATE	
OWNER/OPERATOR		SITE # 4009	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 24	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			
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 3-7-11						x			12. Proper procedures followed for returned and reservice of food								
EMPLOYEE HEALTH & HYGIENIC PRACTICES																				
x			2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated					x			
x			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized					x			
x			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES											
x			5. Hands clean and properly washed; gloves used properly					x	x		x	15. Food obtained from approved source								
x			6. Adequate handwashing facilities supplied & accessible								x	16. Shell stock with completed tags, in good condition, properly stored/displayed								
TIME & TEMPERATURE RELATIONSHIPS																				
			7. Proper hot and cold holding temperatures				x	x			x	17. Compliance with Gulf Oyster Regulations								
		x	8. Time as a public health control: Proper procedures & records								x	18. Compliance with variance, specialized process, & HACCP Plan								
x			9. Proper cooling methods									19. Consumer advisory provided for raw or undercooked foods								
			10. Proper cooking time & temperatures					x	WATER & WASTE WATER											
	x		11. Proper reheating procedures for hot holding						x			20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
									VERMIN											
									x			21. Hot and cold water available								
									x			22. Sewage and wastewater properly disposed								
								OUT												
SUPERVISION /PERSONAL CLEANLINESS																				
			24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use											x
			25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate											x
GENERAL FOOD SAFETY REQUIREMENTS																				
			26. Approved thawing methods used, frozen food maintained frozen.						PHYSICAL FACILITIES											
			27. Food separated and protected						41. Plumbing: Plumbing in good repair, proper backflow devices											
			28. Fruits and vegetables washed as required.						42. Garbage and refuse properly disposed; facilities maintained											
			29. Toxic substances properly identified, stored, used					x	43. Toilet facilities: properly constructed, supplied, cleaned											
FOOD STORAGE/ DISPLAY/ SERVICE																				
			30. Food properly stored; food storage containers identified					x	PERMANENT FOOD FACILITIES											
			31. Consumer self-service facilities properly constructed and maintained						44. Premises; personal/cleaning items; vermin-proofing											
			32. Food properly labeled & honestly presented					x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT											
EQUIPMENT/ UTENSILS/ LINENS																				
			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					x	48. Plan review required for new or remodel construction											
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					x	49. Permits Available											
			36. Equipment, utensils and linens: Properly stored and used					x	50. Impoundment of unsanitary equipment or food											
			37. Vending machines						51. Permit Suspension											
									52. Other								x			

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food employees observed touching face, hair, etc then resuming work without washing hands. Develop a written handwashing policy as to when employees are instructed to wash hands.
- 7- Package of linguisa sausages (53° F) on prep table, packaged turkey roast observed in utensil sink. Do not leave such potentially hazardous foods sitting out at ambient room temperature during busy periods—turkey reportedly left out to be sliced. Place potentially hazardous foods into refrigerator (ie: walk-in cooler) if interrupted in preparing foods (ie: cooking customers orders, etc) so as to maintain potentially hazardous foods at 41° F or less.
- 7, 35- a) Flats of whole, shell eggs stacked on steam table (64°-66° F), containers of cooked cut potatoes and hash brown potatoes observed in container of ice at cookline. Provide additional NSF approved mechanical refrigeration for storage of such potentially hazardous foods.
- b) Under grill refrigerator—food temperatures 50°- 58° F at time of inspection. Food handler instructed to remove foods from refrigerator during inspection. No thermometer observed in this refrigerator. Provide thermometer in refrigerator and continue to repair refrigerator (refrigerator reportedly repaired on previous day) to maintain potentially hazardous foods at 41° F or less. Do not use drawer refrigerator for potentially hazardous food storage until repaired.
- c) Prep refrigerator air temperature: 50° F in top area, 45° F in lower area; sliced tomatoes (45° F) in upper area of prep refrigerator. Monitor air temperature and adjust refrigerator to maintain potentially hazardous foods at 41° F or less.
- 10, 39- Food handler observed not checking final temperature of cooked hamburger. No digital probe thermometer available for checking temperatures of small pieces of food/ thin foods (like hamburgers). Obtain a digital probe thermometer for checking food temperatures.
- 13- Two pans of breading observed on lower shelf at cookline. Use only enough breading for one meal period—discard leftover breading.
- 13, 14, 40- Cloth towels/ cleaning rags lying on prep/ cutting board on grill observed being used to wipe utensils (ie: spatula); cooked foods (ham, sausage, bacon) also observed being placed onto these towels. Do not use cloth towels for these types of uses. Use paper towels, racks, etc. for draining oil/ grease off food if needed. Used cleaning rags also observed on cutting boards. Do not use cleaning rags for wiping prep tables (general use) and then use the same cleaning rags for wiping down food processing equipment (ie: slicer). Cleaning rags used for food processing equipment shall be used for no other purpose. Develop a policy for cleaning rag usage.
- 14, 34- No sanitizer detected in rinse cycle of dishwasher. Sanitizer container changed out during inspection. Use available test papers to check sanitizer level in rinse cycle of dishwasher daily. Check dishwasher wash water temperature routinely—water temperature 80° F at beginning of inspection (140° F required)—to verify required water temperature is maintained. Water temperature at prespray sink +140° F; dishwasher water temperature +135° F during later part of inspection.
- 29- Spray bottle of chemicals stored on shelf above coffee cups in back room.
- 30- Plastic glasses observed in bulk food containers—obtain handled scoops for dispensing bulk foods.
- 32- Container of croutons observed on edge of salad bar—moved under food shield during inspection.
- 36- a) Remove cloth towel on tray below coffee cups in dishwashing area.
- b) Ice scoop stored directly on top of ice machine.
- 38- a) Replace missing light cover (near salad bar) and missing end caps on overhead lights in kitchen.
- b) Some hood filters installed sideways—reorient filters as needed.
- 45- a) Provide door threshold at back door (in dishwashing room) so as to seal up gap below door.
- b) Finish off floor (provide concrete slab) and back wall (provide FRP panel on wall) at janitorial sink.
- 52- Securely chain carbon dioxide canisters to a stationary object (near salad bar).