

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

DBA/NAME Mountain Mike's Pizza	DATE 5-27-08
ADDRESS 1548 Hwy 99, Gridley	RECHECK DATE 7 days
OWNER/OPERATOR	SITE # 4027
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 03
	CORRECT MINOR VIOLATIONS BY: 7 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 reserve 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			X				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							LIQUID WASTE DISPOSAL				
			SUPERVISION /PERSONAL CLEANLINESS				OUT				22. Sewage and wastewater properly disposed			
			24. Person in charge present and performs duties							VERMIN				
			25. Personal cleanliness and hair restraints							23. No rodents, insects, birds, or animals				
			GENERAL FOOD SAFETY REQUIREMENTS								38. Adequate ventilation and lighting; designated areas, use			OUT
			26. Approved thawing methods used, frozen food maintained frozen.							39. Thermometers provided and accurate				
			27. Food separated and protected							40. Wiping cloths: properly used and stored				
			28. Fruits and vegetables washed as required.							PHYSICAL FACILITIES				
			29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices				
			FOOD STORAGE/ DISPLAY/ SERVICE								42. Garbage and refuse properly disposed; facilities maintained			
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned				
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing				
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES				
			EQUIPMENT/ UTENSILS/ LINENS								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							47. Signs posted; last inspection report available				
			36. Equipment, utensils and linens: Properly stored and used			X				48. Plan review required for new or remodel construction				
			37. Vending machines							49. Permits Available				
										50. Impoundment of unsanitary equipment or food				
										51. Permit Suspension				
										52. Other				

*Partial report.
See inspection report of 5-22-08 for other items to be corrected*

OBSERVATIONS AND CORRECTIVE ACTIONS:
 7.35 - Pizza prep refrigerator: air temperature in top area 45° - 50°F; middle section & side section ~~white~~ white sauce (47°F) ham (44°F) hamburger (43°F); air temperature in lower area 48° - 50°F; foods - white sauce (44°F) artichoke hearts (41°F); jalapenos (44°F). Continue to repair refrigerator to maintain foods at 41°F or less.

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. **K Haas**
 RECEIVED BY: **Melus**
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