

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

DBA/NAME Sylvio's Pizzeria & Deli		DATE 8-27-09	
ADDRESS 950 Hazel St, Gridley 95948		RECHECK DATE	
OWNER/OPERATOR		SITE # 4073	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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:						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			
			4. Proper eating, tasting, drinking or tobacco use					x	APPROVED SOURCE & SPECIAL PROCEDURES									
	x		5. Hands clean and properly washed; gloves used properly						x		x	15. Food obtained from approved source						
			6. Adequate handwashing facilities supplied & accessible					x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed						
TIME & TEMPERATURE RELATIONSHIPS															17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures					x			x	18. Compliance with variance, specialized process, & HACCP Plan						
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods						
x			9. Proper cooling methods						WATER & WASTE WATER									
x			10. Proper cooking time & temperatures						x			20. Licensed health care facilities/ public & private schools: prohibited foods not offered						
x			11. Proper reheating procedures for hot holding						x			21. Hot and cold water available						
									VERMIN									
									x			22. Sewage and wastewater properly disposed						
									VERMIN									
									x			23. No rodents, insects, birds, or animals						
								OUT								OUT		
SUPERVISION /PERSONAL CLEANLINESS																		
24. Person in charge present and performs duties								38. Adequate ventilation and lighting; designated areas, use								OUT		
25. Personal cleanliness and hair restraints								39. Thermometers provided and accurate										
GENERAL FOOD SAFETY REQUIREMENTS																		
26. Approved thawing methods used, frozen food maintained frozen.								40. Wiping cloths: properly used and stored										
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								43. Toilet facilities: properly constructed, supplied, cleaned										
29. Toxic substances properly identified, stored, used								44. Premises; personal/cleaning items; vermin-proofing								x		
FOOD STORAGE/ DISPLAY/ SERVICE																		
30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								x		
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																		
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:

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.

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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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Food safety certificate recently expired. At least one person working at this facility shall pass an approved food safety test within the next 60 days.
- 4- No lid observed on employee's drink glass on prep table.
- 6- Colander observed in/ obstructing hand sink at beginning of inspection—removed during inspection.
- 7- Sliced tomatoes (46° F) double binned in top of prep refrigerator. Do not double bin such potentially hazardous foods.
- 14- Clean and then sanitize long cutting board on prep refrigerator at least every 4 hours rather than wiping with sanitizer during the day, then cleaning at the end of the day.
- 13, 34, 36- Pot of boiled potatoes observed stacked on dirty dishes in utensil sink at time of inspection—pot of potatoes then placed on prep table. Use food prep/ utensil sink for either food preparation or utensil washing (then clean and sanitize sink in between uses). Do not use sink for both activities at one time.
- Note: Recommend installing a separate food preparation sink.
- 14- Clean beverage dispenser (ie: ice chute) of some residues, etc.
- 29- Spray bottle of bleach/ water and fly swatter observed hanging on shelf near food containers (near oven)—removed during inspection.
- 33- Replace worn, hard to clean shelf near pizza dough roller.
- 36- Ice scoop stored directly on top of ice machine.
- 38- Replace missing light cover on overhead light near pizza oven.
- 44- Provide a hanger for air drying/ storage of mop in between uses.
- 45- Replace missing flooring below beverage dispenser so as to facilitate cleaning—floor shall be smooth, easily cleanable, durable, non-absorbent, self-coved and in good repair.