

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

DBA/NAME Sylvio's Pizzeria & Deli		DATE 11-25-08
ADDRESS 950 Hazel St, Gridley		RECHECK DATE
OWNER/OPERATOR Anthony Lombardi		SITE # 4073
MAILING ADDRESS 2120 The Strand #3, Manhattan Beach, 90266		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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	
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _7-30-09_				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized				
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source				
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly	x		x			x	17. Compliance with Gulf Oyster Regulations				
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods			x	WATER & WASTE WATER							
		x	10. Proper cooking time & temperatures				x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
						x				22. Sewage and wastewater properly disposed				
SUPERVISION /PERSONAL CLEANLINESS							VERMIN							
						OUT							OUT	
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							
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						x	
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified							x	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							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							x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							x	51. Permit Suspension						
37. Vending machines								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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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food handler observed with piece of duct tape on hand, not wearing disposable gloves—duct tape removed from hand during inspection.
- 9- Cool cooked potatoes to 41° F (rather than reported approximately 50° F) prior to mixing with other ingredients to make potato salad.
- 30- Clean bulk food containers (shelf below prep table) of some residues/ food debris. Relabel bulk food containers as to contents. Opened bulk bag of flour observed on lower shelf under prep table.
- 34- Obtain test papers to check sanitizer (quaternary ammonia) level in sanitizing compartment of utensil sink; also sanitizer (chlorine) in cleaning rag containers. Use utensil sink compartment, rather than bus tub, for dishwashing.
- 35- a) Dough roller canvas belt is worn (ripped along edges in some areas)—replace to be in good repair and easily cleanable.
b) Remove/ replace milk crates used as shelf units in storage closet. Provide additional easily cleanable shelving if needed.
- 36- a) Remove cut plastic container used for food container storage.
b) Knife, scraper observed on shelf below food container. Provide easily cleanable knife rack for such storage.
c) Ice scoop stored directly on top of ice machine.
- 38- Hood not operating during initial part of inspection —oven being used to bake bread. Hood turned on during inspection. Hood shall be turned on whenever oven is being used.
- 44- Organize items on storage shelves—keep misc. items and chemicals stored separately from food.
- 45- Clean walls in hard to reach areas (ie: behind ice machine) of residues and dust accumulation. Clean floor in hard to reach areas (ie: under beverage box racks) of residues, etc.
- 52- Remove plastic banner/ sign on shelf unit near oven.