

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

DBA/NAME Fastrip		DATE 11-20-08	
ADDRESS 1687 Hwy 99, Gridley 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 4074	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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 _12-16-08_				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			
x			5. Hands clean and properly washed; gloves used properly						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			
			7. Proper hot and cold holding temperatures			x			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			
		x	9. Proper cooling methods				WATER & WASTE WATER						
		x	10. Proper cooking time & temperatures				x			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding			x	LIQUID WASTE DISPOSAL						
							x			22. Sewage and wastewater properly disposed			
							VERMIN						
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						x
24. Person in charge present and performs duties							39. Thermometers provided and accurate						x
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						x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
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							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							49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension						
37. Vending machines							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 indicated 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: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7, 35- Sandwich display refrigerator temperature: 45° F on left side, 50° F on right side. Repair/ adjust refrigerator as needed so as to maintain potentially hazardous foods at 41° F or less.
- 11- Use digital probe thermometer to check final temperatures of cooked pizzas.
- 28- Wash produce (like bell peppers) before cutting/ preparing for pizza toppings.
- 33- Replace broken/ missing formica trim strips on edges of countertop at pizza prep area.
- 34- Obtain test papers for checking sanitizer concentration in sanitizing compartment of utensil sink.
- 35- a) Replace ripped door seals on reach-in doors of walk-in cooler, pizza prep refrigerator and 2-door storage freezer.
b) Clean cabinets, under beverage dispensers at self-serve counter, of some sticky residues and dust accumulation.
- 36- Pizza tins stored in a cardboard box at pizza prep area—provide an easily cleanable, non-absorbent container for such storage.
- 38- Verify that vent fan in wall above pizza oven at least a 200 CFM exhaust fan.
- 39- Replace missing thermometer in pizza prep refrigerator (39° F at time of inspection).
- 44- a) Front doors left open during part of inspection. Some flies observed in facility. Recommend installing an air curtain over doors to keep flies out of facility.
b) Clean up/ organize items stored in ice machine room, also items on employee side of front counter.
- 45- a) Refinish worn wall above janitorial floor basin so as to be smooth, easily cleanable, non-absorbent and in good repair.
b) Repair/ refinish worn wall on right side of pizza prep area so as to be smooth, easily cleanable, non-absorbent, durable and in good repair. Seal gaps at wall/ counter junctures surrounding pizza prep refrigerator.
c) Provide self-covered floor in pizza prep area (floor is not covered up the short walls around pizza prep refrigerator).
d) Clean floors, in hard to reach areas, of some misc. debris, etc.