

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

DBA/NAME Fastrup		DATE 7-20-09	
ADDRESS 1687 Hwy 99, Gridley 95948		RECHECK DATE	
OWNER/OPERATOR		SITE # 4074	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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: 4-28-14						x			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized			x		
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES								
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source					
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed					
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations					
TIME & TEMPERATURE RELATIONSHIPS																	
			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								x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered					
		x	10. Proper cooking time & temperatures						WATER & WASTE WATER								
			11. Proper reheating procedures for hot holding					x	x			21. Hot and cold water available					
									x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									
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								x	
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored								x	
GENERAL FOOD SAFETY REQUIREMENTS																	
26. Approved thawing methods used, frozen food maintained frozen.								41. Plumbing: Plumbing in good repair, proper backflow devices								x	
27. Food separated and protected								42. Garbage and refuse properly disposed; facilities maintained								x	
28. Fruits and vegetables washed as required.								43. Toilet facilities: properly constructed, supplied, cleaned								x	
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								x	
32. Food properly labeled & honestly presented								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								x	
EQUIPMENT/ UTENSILS/ LINENS																	
33. Nonfood contact surfaces clean and in good repair.								47. Signs posted; last inspection report available								x	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								48. Plan review required for new or remodel construction								x	
35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity								49. Permits Available								x	
36. Equipment, utensils and linens: Properly stored and used								50. Impoundment of unsanitary equipment or food								x	
37. Vending machines								51. Permit Suspension								x	
								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: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7, 11- Use digital probe thermometer to check final temperatures and hot holding temperatures of hot dogs and cooked pizzas. Pizza temperatures: olive/pepperoni pizza (120° F), pepperoni pizza (130° F) in hot holding unit at time of inspection.
- 14- Rinse mixing chambers of cappuccino machine every 4 hours as well as cleaning at the end of the day, rather than reportedly just cleaning mixing chambers of machine at the end of the day.
- 31- No sneeze guard over self-serve hot dog hot holding unit.
- 32- No labels on some packaged hamburgers observed in display refrigerator (made at Fastrup); no manufacturer's name or address on some bags of ice (made at Fastrup).
- 33- Replace broken/ missing formica trim strips on edges of countertop at pizza prep area.
- 34- Obtain test papers for checking (chlorine) 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 (36° F at time of inspection), and in burrito storage freezer.
- 41- Repair leaking faucets at hand sinks in both restrooms.
- 44- Provide a hanger for air drying/ storage of mop in between uses.
- 45- a) Refinish worn wall above janitorial floor basin so as to be smooth, easily cleanable, non-absorbent and in good repair (recommend installing FRP panels in this area).
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.
- 52- Some sealed containers of chewing tobacco observed on shelf in pizza prep refrigerator.