

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

DBA/NAME Pizza Round-Up		DATE 2-23-09	
ADDRESS 2 B St, Biggs		RECHECK DATE	
OWNER/OPERATOR		SITE # 4092	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24x	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 _11-21-10_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations			
x			5. Hands clean and properly washed; gloves used properly			x			x				
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			
x			9. Proper cooling methods				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	x			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			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			
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			x
			27. Food separated and protected							PERMANENT FOOD FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			29. Toxic substances properly identified, stored, used							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			x
			32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			33. Nonfood contact surfaces clean and in good repair.			x				47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				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			x				50. Impoundment of unsanitary equipment or food			
			37. Vending machines							51. Permit Suspension			
										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. <input type="checkbox"/>	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:
		Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

5- Food handler observed with fingernail polish—not wearing disposable gloves while working. Disposable gloves available.

14- a) Some dried food debris observed on slicer—obtain a brush for cleaning hard to reach areas of slicer.

b) Long cutting boards on prep refrigerators reportedly wiped with sanitizer in between uses, then washed and sanitized at utensil sink at the end of the day. Wash and then sanitize cutting boards at least every 4 hours of continuous use.

33- Counter top at front hand sink is separating from backsplash.

34- Obtain test papers for checking sanitizer level in rinse cycle of dishwasher—check sanitizer level daily.

36- Store customer self-serve utensils (ie: forks) in containers with handles up so as to prevent handling of food contact surfaces.

40- A few used cleaning rags observed on prep table in back prep area. Containers of sanitizer (for cleaning rags) observed in front prep area.

41- Repair leaking utensil sink faucet.

44- Provide a hanger for drying/ storage of mop in between uses.

45- a) Repair holes in wall near dough rolling table; also small damaged area of ceiling near kitchen handsink.

b) Clean floors in hard to reach areas of some food debris/ residues and misc. debris (ie: under shelves in walk-in cooler, near dough rolling and dishwashing areas and in janitorial closet).

52- Chain up/ secure carbon dioxide canisters.

Note: Hardboiled eggs observed in water in cooking pot on hot plate—eggs reportedly cooked then recently iced down to be prepared for salad bar.

Recommend placing cooling eggs in walk-in cooler in case food handlers get busy before finishing egg prep/ peeling.