

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

DBA/NAME Pizza Round-Up		DATE 2-4-10	
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 <u>11-21-10</u>				x			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			x		
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					
			4. Proper eating, tasting, drinking or tobacco use			x			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					
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					
							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							x	
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES								
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								
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								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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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid observed on employee drink glass/ pitcher.
- 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.
- 30- Remove cloth towel liner, on tray of defrosting meats, in walk-in cooler.
- 35- Clean major equipment (ie: pizza oven, mixer body, storage freezer) of some food debris, etc.
- 36- Remove cloth towel liners on counter below glasses.
- 38- Clean hood filters of accumulation of grease/ flour.
- 39- Provide thermometer in undercounter storage freezer.
- 40, 14- Do not use cleaning rags for wiping prep tables (general use) and then use the same cleaning rags for wiping down food processing equipment (ie: cutting boards). Cleaning rags used for food processing equipment shall be used for no other purpose. Develop a policy for cleaning rag usage.
- 41- Repair leaking utensil sink faucet.
- 44- Provide a hanger for drying/ storage of mop in between uses.
- 45- a) Repair hole in ceiling near kitchen handsink and damaged area of wall/ corner near pizza oven. Reseal spit floor seams (ie: in dough rolling area) so that floor is easily cleanable and in good repair.
b) Clean floors in hard to reach areas of some food debris/ residues and misc. debris.
- 52- Chain up/ secure carbon dioxide canisters.
- Note: Develop a written handwashing policy as to when employees are instructed to wash hands, also when employees are to wear disposable gloves.