

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

<b>DBA/NAME</b> Carla's Cookies		<b>DATE</b> 2-23-09	
<b>ADDRESS</b> 1653 Hwy 99, Gridley		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 4108	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

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:				x			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>							
x			2. Communicable disease; reporting, restrictions & exclusions							13. Food in good condition, safe and unadulterated			
x			3. No discharge from eyes, nose, and mouth							14. Food contact surfaces: clean and sanitized			x
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			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>						<b>WATER &amp; WASTE WATER</b>							
x			7. Proper hot and cold holding temperatures						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				x			21. Hot and cold water available			
		x	11. Proper reheating procedures for hot holding				x			22. Sewage and wastewater properly disposed			
						<b>VERMIN</b>							
						23. No rodents, insects, birds, or animals							
						<b>OUT</b>							
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>OUT</b>							
24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use							
25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate							
						40. Wiping cloths: properly used and stored							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PHYSICAL FACILITIES</b>							
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							
						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>PERMANENT FOOD FACILITIES</b>							
30. Food properly stored; food storage containers identified						46. No unapproved private homes/ living or sleeping quarters							
31. Consumer self-service facilities properly constructed and maintained						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
32. Food properly labeled & honestly presented						47. Signs posted; last inspection report available							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						48. Plan review required for new or remodel construction							
33. Nonfood contact surfaces clean and in good repair.						49. Permits Available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						50. Impoundment of unsanitary equipment or food							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						51. Permit Suspension							
36. Equipment, utensils and linens: Properly stored and used						52. Other							
37. Vending machines													

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 1- Food handler signed up to take food safety test in March.
- 14- Utensils/ dishes reportedly pre-rinsed, washed then rinsed and air dried: wash, rinse and then sanitize dishes/ utensils in sanitizer then air dry. Sanitizer available.
- 25- Food handlers with long hair shall confine long hair.
- 34- Obtain test papers to check sanitizer level in sanitizer compartment of utensil sink.
- 40- Soak cleaning rags in sanitizer in between uses. Use paper towels, rather than cloth towel for drying hands.
- 44- a) Keep employee's personal food separated from food/ ingredients for customer food in storage refrigerator.
- b) Provide a hanger for drying/ storage of mop in between uses.
- 41- Repair leaking utensil sink drain line—repair person being scheduled for repair work.

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 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>  <b>RECEIVED BY:</b>  Page 1 of 1
---	---	---