



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 1/7/10
 Page 1 of 2

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Mountain Top Yogurt Permit Holder: LIZ GARCIA
 Address: 1000 Lincoln Rd suite E City: Yuba City, CA Zip: 95971 Phone: _____
 Computer #: 1755

Initial Ongoing Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable

COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: <u>LIZ GARCIA</u> Exp. Date: <u>3/14/2014</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusions				26. Approved thawing methods used, frozen food	
3. No discharge from eyes, nose, or mouth, no open wounds				27. Food separated and protected	
4. Proper eating, tasting, drinking or tobacco use				28. Washing fruits and vegetables	
PREVENTING CONTAMINATION BY HANDS				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible				30. Food storage; food storage containers identified	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures				31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods				PROTECTION FROM CONTAMINATION	
10. Proper cooking time & temperatures				12. Returned and reservice of food	
11. Proper reheating procedures for hot holding				13. Food in good condition: safe and unadulterated	
PROTECTION FROM CONTAMINATION				14a. Food contact surfaces: clean and sanitized	
12. Returned and reservice of food				14b. Proper warewashing and sanitizing procedures	
13. Food in good condition: safe and unadulterated				Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other	
14a. Food contact surfaces: clean and sanitized				Sanitizer Concentration (ppm):	
14b. Proper warewashing and sanitizing procedures				FOOD FROM APPROVED SOURCES	
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				PHYSICAL FACILITIES	
Sanitizer Concentration (ppm):				41. Plumbing: proper backflow devices	
FOOD FROM APPROVED SOURCES				42. Garbage and refuse properly disposed; facilities maintained	
15. Food obtained from approved source				43. Toilet facilities: properly constructed, supplied, cleaned	
16. Compliance with shellstock tags, condition, display				44a. Premises kept free of debris and unnecessary equipment	
17. Compliance with Gulf oyster regulations				44b. Appropriate use of equipment	
CONFORMANCE WITH APPROVED PROCEDURES				44c. Janitorial area, provided maintained, and kept clean	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44d. Employee personal items stored in approved location	
CONSUMER ADVISORY				44e. Facility is equipped to prevent vermin entrance/harborage	
19. Raw, undercooked, and confectionary containing alcohol foods				PERMANENT FOOD FACILITIES	
HIGHLY SUSCEPTIBLE POPULATIONS				45. Floor walls and ceilings: built, maintained, and clean	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				46. No unapproved private homes/living or sleeping quarters	
WATER/HOT WATER				SIGNS/REQUIREMENTS	
21. Hot and cold water available				47. Signs posted; last inspection report available	
Ware Sink Temp <u>110</u> °F Hand Sink Temp <u>100</u> °F				COMPLIANCE & ENFORCEMENT	
LIQUID WASTE DISPOSAL				48. Plan Review	
22. Sewage and wastewater properly disposed				49. Permits Available	
VERMIN				50. Impoundment	
23. No rodents, insects, birds, or animals				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

Owner/Operator: [Signature] Title: Owner REHS: [Signature] Form Updated 04/2008



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DBA: Mountain top yogurt Permit Holder: Liz Garcia

Address: 1000 Locals Rd. suite E City: Yuba City, CA Zip: 95991 Phone: _____

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS

40. Wiping rags left out of solution. PLEASE keep
 in sanitizing bucket w/ 100 ppm Cl⁻ or 200 ppm Quat

No other violations noted at
 time of inspection.

Owner/Operator: [Signature] Title: Owner

REHS: [Signature]
 Form Updated 4/2008