



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

| | |
|------------------------------|----------|
| Date: | 12/10/07 |
| Recheck/Date: | |
| Computer #: | 1322 |
| Correct Major Violations By: | |
| Correct Minor Violations By: | |

FOOD PROGRAM INSPECTION REPORT

Rev 10/02

| | |
|--|---|
| DBA/Name: <u>Damino's Pizza</u> | Permit License: <u>161322</u> |
| Address: <u>861 Gray Ave #77; Yuba City 95991</u> | Time In: |
| Owner/Operator: | Time Out: |
| Mailing Address: | Applicable Law: <u>Uniform Retail Food Facilities Law</u> |
| Service: <input type="checkbox"/> 01-Initial <input type="checkbox"/> 02-Ongoing <input type="checkbox"/> 03-Reinspection <input type="checkbox"/> 04-Complaint <input type="checkbox"/> 05-Complaint Reinspection <input type="checkbox"/> 06-Consultation <input type="checkbox"/> 29-Construction | |

The number and/or items cited below represent health and safety violations which must be corrected. Unless otherwise stated, the numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law (CURFFL) listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health Code.

| # | Violations | Major | Minor |
|----|----------------------|-------|-------|
| 1 | Hot/Cold Holding | | |
| 2 | Cooking/Reheating | | |
| 3 | Cooling | | |
| 4 | HACCP Plan | | |
| 5 | Pure Food | | |
| 6 | Frozen Food | | |
| 7 | Refrigerator Storage | | |
| 8 | Food Storage | | |
| 9 | Food Display | | |
| 10 | Food Labeling | | |
| 11 | Thermometer | | |
| 12 | Handwashing | | |
| 13 | Gloves/Hand Contact | | |
| 14 | Employee Habits | | |
| 15 | Wash/Sanitize | | |
| 16 | Utensil Sink | | |
| 17 | Dishwasher | | |
| 18 | Equipment | | |
| 19 | Utensils | | |
| 20 | Utensil Storage | | |
| 21 | Vermin | | |
| 22 | Chemical Hazards | | |
| 23 | Spoils Storage | | |
| 24 | Wiping Rags | | |
| 25 | Water | | |
| 26 | Plumbing | | |
| 27 | Hand Sink | | |
| 28 | Restrooms | | |
| 29 | Shelving/Cabinets | | |
| 30 | Enclosure | | |
| 31 | Walls/Floor/Ceiling | | |
| 32 | Ventilation | | |
| 33 | Janitorial Sink | | |
| 34 | Lighting | | |
| 35 | Refuse/Garbage | | |
| 36 | Permit | | |
| 37 | Plan Check | | |
| 38 | Food Safety Cert. | | |
| 39 | Signs | | |
| 40 | Other: | | |

21) Gap under back door greater than 1/4 inch. Apply weatherstripping to close gap to reduce entrance of vermin.

18) Hood screens above pizza oven are dirty. Clean within 1 week

Temps good
 Food safety cert ✓

Written approval from Environmental Health must be received prior to the installation of equipment and alteration or remodeling of the food facility. Written approval must be received from Environmental Health prior to any change of ownership.

REHS:
 Owner/Operator: