



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 DEVELOPMENT SERVICES DEPARTMENT
 1130 Civic Center Boulevard, Suite A
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7220

Date 9.18.17
 Page 1 of 2

RETAIL FOOD FACILITY INSPECTION REPORT

DBA: DHILLON'S PIZZA Computer # _____
 Address: 706 ONSTOTT City: YC

Initial Routine 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>VICRAM DHILLON</u> Exp. Date: <u>7.21.18</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusion				25. Personal cleanliness and hair restraints	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible				FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	
7. Proper hot and cold holding temperatures			X	31. Consumer self-service	
8. Time as a public health control; procedures & records				EQUIPMENT/UTENSILS/LINENS	
9. Proper cooling methods				33. Nonfood contact surfaces clean	
10. Proper cooking time & temperatures				34. Warewashing facilities: installed, maintained, used; test strips	
11. Proper reheating procedures for hot holding				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
PROTECTION FROM CONTAMINATION				36. Equipment, utensils and linens: storage and use	X
12. Returned and reserve of food				37. Vending machines	X
13. Food in good condition: safe and unadulterated				38. Adequate ventilation and lighting; designated areas, use	X
14a. Food contact surfaces: clean and sanitized				39. Thermometers provided and accurate	
14b. Proper warewashing and sanitizing procedures				40. Wiping cloths: properly used and stored	
FOOD FROM APPROVED SOURCES				PHYSICAL FACILITIES	
15. Food obtained from approved source				41. Plumbing: proper backflow devices	
16. Compliance with shellstock tags, condition, display				42. Garbage and refuse properly disposed; facilities maintained	
17. Compliance with Gulf oyster regulations				43. Toilet facilities: properly constructed, supplied, cleaned	
CONFORMANCE WITH APPROVED PROCEDURES				44a. Premises kept free of debris and unnecessary equipment	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44b. Appropriate use of equipment	
CONSUMER ADVISORY				44c. Janitorial area, provided maintained, and kept clean	
19. Raw, undercooked, and confectionary containing alcohol foods				44d. Employee personal items stored in approved location	
HIGHLY SUSCEPTIBLE POPULATIONS				44e. Facility is equipped to prevent vermin entrance/harborage	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				PERMANENT FOOD FACILITIES	
WATER/HOT WATER				45. Floor walls and ceilings: built, maintained, and clean	X
21. Adequate hot & cold water provided				SIGNS/REQUIREMENTS	
LIQUID WASTE DISPOSAL				47. Signs posted; last inspection report available	
22. Sewage and wastewater properly disposed				COMPLIANCE & ENFORCEMENT	
VERMIN				48. Plan Review	
23. No rodents, insects, birds, or animals				49. Permits Available	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	

See page two

Owner/Operator: [Signature]

REHS: [Signature] Form Updated 07/21/17
 Food Facility Inspection Report Forms_updated 7-2017.xls



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OBSERVATIONS AND CORRECTIVE ACTIONS

7- Item 47°F, Chicken 50°F in top of left side prep refrigerator (air temperature 50°F). Reported unit having a problem and needs to be replaced. In the meantime relocate potentially hazardous food (meats, cheese, diced tomatoes, etc) to right side prep refrigerator (air temperature 39°F) storing vegetables to maintain at 41°F and below.

36- Clean crates storing lids to remove dust/debris (cocacola).

38- Replace missing/burned out lights over mixer and prep table.

45- Clean floor in hard to reach places to remove dust/debris.

Owner/Operator Init: [Signature]

REHS Init: [Signature]