

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

DBA/NAME <u>Dairy Queen</u>	DATE <u>5-4-07</u>
ADDRESS <u>2190 Esplanade, Chico</u>	RECHECK DATE
OWNER/OPERATOR	SITE # <u>2.037</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>BF-23</u> SERVICE <u>Q</u> TIME	CORRECT MINOR VIOLATIONS BY: <u>30 days</u>
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>	PERMIT LICENSE

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

#	Violations	Major	Minor	
1	Hot/Cold Holding			15-Observed some dried food debris/residues on vegetable slicers.
2	Cooking/Reheating			
3	Cooling			18-Remove tape on ice machine to facilitate cleaning. Replace missing cover to temperature gauges on "back-up" milkshake machine. Clean inside ice cream refrigerator to remove food debris. Properly repair metal "patch" on ice cream refrigerator to be easily cleanable. Replace missing/worn seals to lids of ice cream refrigerator. Remove chest freezer and use available upright freezers to store frozen foods.
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			24-Observed a few damp/spoiled wiping rags stored on counters.
14	Employee Habits			
15	Wash/sanitize		X	29-Refinish rough/worn wood shelving throughout facility to facilitate cleaning.
16	Utensil Sink			
17	Dishwasher			31-Refinish wall areas behind prep and hand sinks to remove peeling paint and facilitate cleaning. Clean wall behind grill to remove accumulated greasy residues. Clean floors in hard-to-reach areas to remove some food debris and trash.
18	Equipment		X	
19	Utensils			34-Provide sleeves/covers for fluorescent lighting in back room. Naeen Rehman passed SS
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

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P. O. Box 5364
Chico, CA 95027
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R.E.H.S.

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