

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Dairy Queen		DATE 8-14-05
ADDRESS 2190 Esplanade, Chico		RECHECK DATE 1+ days
OWNER/OPERATOR Naeem & Raana Rehman		SITE # 2037
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		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			<p>2- Reported that available digital probe thermometer not being used to check for proper internal cooking/reheating temperatures of potentially hazardous foods. (Note: Internal temperature of hot-holding foods 135+°F at time of inspection. Verify that food handlers aware of proper cooking/reheating temperatures.)</p> <p>2, 3- Reported that cooling procedure for hot-holding foods in table-top steamer is as follows: steamer is unplugged 1 hour before closing (foods held at room temperature); food pans removed, covered and stored in prep refrigerator until next service day. Reported that 'cooled' foods are reheated in steamer; final internal reheating temperature of foods not checked with probe thermometer. Properly cool hot-holding foods by immediately placing hot foods in shallow (2-inches or less in depth) uncovered containers and into walk-in refrigerator until foods' internal temperature is at least 41°F. Properly reheat cooled foods on stovetop or in microwave until internal temperature reaches at least 165°F; store reheated foods in steamer to maintain proper hot-holding temperature of 135+°F.</p> <p>8- No "Ice Only" label on ice bucket.</p> <p>18- a) Clean inside office machine to remove some mold.</p> <p>b) Remove unused/inoperable equipment to facilitate cleaning.</p> <p>c) Replace chest freezers with approved freezer units. (Note: Domestic upright freezers are acceptable.)</p> <p>d) Walk-in Refrigerator Clean fans to remove dust. Clean wall at milk dispensers to remove residues. Clean worn wood ceiling to remove mold and properly repair/reseal.</p> <p>e) Observed lids to prep refrigerators stored on floor and leaning against storage rack. Store lids, off floor, in sanitary manner.</p> <p>f) Clean wall and pipes under/behind grill to remove food debris and greasy residues. Remove cardboard from side of grill.</p> <p>g) Observed duct-tape on outside/top of sundae topping freezer. Remove tape to facilitate cleaning and properly repair freezer.</p> <p>19- Replace stained and hard-to-clean cutting board at sundae/dessert counter.</p> <p>29- Refinish worn wooden shelves for food storage and at front counter.</p> <p>31- Repair damaged wall areas along top of cove-base tiles and wall at floor sink (behind soft serve machines) of rough/exposed wallboard, worn/peeled paint, etc.</p> <p>34- No shatterproof light bulbs/covers for overhead fixtures in walk-in refrigerator or drive-thru. Provide.</p> <p style="text-align: center;">Ashray Jethwa passed ServSafe 7-12-05</p>
2	Cooking/Reheating	x		
3	Cooling	x		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
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		x	
19	Utensils		x	
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		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 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 checked="" type="checkbox"/>	<input type="checkbox"/>
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R.E.H.S.
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