

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Dennys		<b>DATE</b> 6/25/07
<b>ADDRESS</b> 675 Manzanita Court, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Dennys, Inc.		<b>SITE #</b> 2041
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 15 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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		x	<p>1- a) Observed precooked sausage (53°F) and bacon (48°F) in refrigerated drawer of prep refrigerator (air temperature 48°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.</p> <p>b) Observed five cartons of re-hydrated hash browns (97°F, 2.5 hours) in prep sink. Procedural manual states hash browns must be time-tagged and left at room temperature for maximum of 20 minutes. Hash browns moved to refrigerator during inspection.</p> <p>11- No thermometers observed in two kitchen refrigerators. Thermometers provided during inspection.</p> <p>17- Dishwasher leaking water from component over debris catcher. Repair.</p> <p>18- Clean cookline equipment to remove accumulated food debris/residues.</p> <p>20- Observed dipper well overloaded with soiled utensils at cookline. Ensure food surfaces of all utensils in dipper well are fully submerged in water.</p> <p>24- Observed wiping rags stored over sanitizer line in sanitizer bucket at cookline. Ensure all wiping rags are fully submerged in sanitizer between uses.</p> <p>29- Observed leak at ice bin drain (wait station) and saturated debris/residues in cabinet. Clean and repair. Clean shelf under grill and shelves at cookline to remove accumulated food debris/residues.</p> <p>31- Clean walls at cookline and floor sinks at cookline and wait station to remove accumulated residues.</p> <p>Note: Steve Wing (9/18/06) and Daniel Lamphere (9/29/05) passed ServSafe examinations.</p>
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		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher		x	
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
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			
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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<b>R.E.H.S.</b>
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