

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

DBA/NAME Master's Donuts		DATE 3-5-08	
ADDRESS 1008 W. Sacramento Ave. #A, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2044	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 10-18-08				X			13. Food in good condition, safe and unadulterated			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				X			14. Food contact surfaces: clean and sanitized			
X			2. Communicable disease; reporting, restrictions & exclusions							FOOD FROM APPROVED SOURCES			
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations			
X			6. Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES			
			TIME AND TEMPERATURE RELATIONSHIPS					X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures					X		19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	9. Proper cooling methods							WATER			
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL			
							X			22. Sewage and wastewater properly disposed			
										VERMIN			
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
			SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
			GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			X
			27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained			X
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			X
			FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES			
			30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.			X				48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used			X				51. Permit Suspension			
			37. Vending machines							52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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.

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(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 33-** Clean front counter shelves storing disposable cups, sugar packets and other misc. food items to remove dust and misc. debris. –Seal/paint bare wooden cabinet and shelves at end of front counter area to facilitate cleaning.
- 35-** Clean prep table under all coffee/beverage machines/equipment to remove accumulated food residues/debris and dust. –Clean lower shelf of doughnut decorating prep table to remove food debris/residues. –Replace missing panel to compressor storage cabinet of counter display refrigerator.
- 36-** Observed wiping rag stored on shelf and under plastic coffee cup storage tray at front counter.
- 41-** Observed toilet 'running' in restroom. –Observed leak at utensil sink sprayer. –Clean beverage machine floor sink (at front) to remove some mold/dust. –Replace missing faucet handle for cold water at utensil sink.
- 42-** Observed accumulated cardboard 'flats' piled in corner of seating area. Observed numerous plastic buckets strewn in back storage area. Organize/remove cardboard and buckets to facilitate cleaning.
- 44-** Observed many personal non-food and non-facility related items stored throughout (i.e. on shelf above utensil sink, atop ice machine, atop beverage cases stacked on floor at front counter, in back storage area). Organize/remove personal effects to facilitate cleaning. –Observed some plastic crates being used as risers/storage. Remove crates to facilitate cleaning. –Remove inoperable/unused equipment (ice machine, oven, stand mixer) to facilitate cleaning.
- 45-** Clean floors in hard-to-reach areas/corners (i.e. under water heater, behind display refrigerators, at flour/dough bag storage) to remove accumulated misc. debris/dust. –Clean around utensil sink at wall junction to remove mold and reseal gaps. Seal gap at FRP/shelf junction above utensil sink. –Observed many damaged vinyl-comp floor tiles. Reported that floor repair is trying to be scheduled for summer.