

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Master's Donuts		DATE 5-25-07
ADDRESS 1008 W. Sacramento Ave. #A, Chico		RECHECK DATE
OWNER/OPERATOR Kolap R. Leng		SITE # 2044
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
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>8- Clean inside of bulk containers to remove food debris.</p> <p>18- Clean prep table under coffee machines to remove food and dusty residues/debris. –Remove or repair inoperable ice machine by 7-1-07 to facilitate cleaning.</p> <p>20- Observed metal racks stored directly on floor/leaning against wall under utensil sink drainboard. Clean/sanitize and relocate racks to proper storage area and to facilitate cleaning.</p> <p>26- Repair leaks at sprayer and janitorial sink faucet. –Replace missing cold water handle at utensil sink. Observed only sprayer at the large basins of utensil sink. Provide faucet assembly (in addition to sprayer) capable of reaching/filling both large basins.</p> <p>29- Refinish/seal worn areas of wooden shelf above utensil sink. –Clean wooden shelves storing bulk bags of dry ingredients to remove accumulated residues and refinish/seal to facilitate cleaning.</p> <p>31- Clean floors in hard-to-reach areas (under/behind tables and equipment, especially fryer) to remove accumulated food debris/residues. –Observed many damaged/peeling composite floor tiles, especially under fryer. Floor throughout prep/frying area shall be replaced within next year. –Observed gap at FRP paneling/shelf junction above utensil sink. Repair to facilitate cleaning.</p> <p>FSP food safety certificate available.</p>
2	Cooking/Reheating			
3	Cooling			
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			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
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>
--	--

R.E.H.S.
RECEIVED BY: signed 5-25-07
Page 1 of 1