

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

DBA/NAME Donut Nook		DATE 10/15/08
ADDRESS 958 East Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2046
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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	
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reserve of food				
			Food Safety Certificate Exp Date 3/11/13				√			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√	
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source				
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			√	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
√			7. Proper hot and cold holding temperatures						√	19. Consumer advisory provided for raw or undercooked foods				
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		√	9. Proper cooling methods				WATER & WASTE WATER							
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available				
		√	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							√			22. Sewage and wastewater properly disposed				
							VERMIN							
							√			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							
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained							
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			
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			
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.							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									√	50. Impoundment of unsanitary equipment or food				
36. Equipment, utensils and linens: Properly stored and used									√	51. Permit Suspension				
37. Vending machines							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- No paper towels at kitchen or restroom hand sinks. Provide.
- 14- Food handler reports utensil cleaning procedure of wash with detergent/sanitizer mixture, rinse and air dry. Proper utensil cleaning procedure is 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on clean drain board.
- 29- Observed spray container of Raid under kitchen hand sink. Remove domestic insecticide from facility.
- 30- Observed uncovered bulk flour container under dough roller. Provide tight fitting cover.
- 35- Clean hood to remove dust.
- 36- Observed coffee cups stored inverted on cloth towels. Remove towels and store cups on nonabsorbent, easily cleanable surface.
- 38- No shatterproof light covers on lights over utensil sink, frosting counter, mixer and fryer. Provide to prevent accidental contamination of food.