

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

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|--|-------------------|---|
| DBA/NAME Donut Nook | | DATE 10/17/06 |
| ADDRESS 958 East Ave. Suite A, 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 |
| 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 | | | 7) Observed flats of raw eggs on upper shelf of refrigerator and above containers of yeast. 8) Provide lids for bulk container of dusting flour in baking area, and containers of sugar and cinnamon-sugar on shelf at prep table. Observed open bags of muffin mix and donut mix. Keep open bags clipped when not in use, or store in a food grade container with a lid. Observed ice bucket not labeled "Ice Only". 16) Utensils are reportedly washed with soap and water, but not sanitized. Wash, rinse, and sanitize utensils using an approved sanitizer (such as a bleach-water solution: 1 oz. of bleach to 4 gallons of water). 18) Clean underside of mixers to remove accumulated food residues. 27) No paper towels available in the paper towel dispenser at the baking area hand sink. 30) Front door was open during inspection. Keep door closed to prevent entrance of flies. 33) Reported that mop water is being disposed of on ground next to garbage dumpsters. Cease this practice immediately and dispose of mop water in the toilet or provide a separate mop sink. 38) No food safety certificate available. Mail/fax a copy of current certificate to this Department. Include facility name on fax/ mailing. |
| 2 | Cooking/Reheating | | | |
| 3 | Cooling | | | |
| 4 | HACCP Plan | | | |
| 5 | Pure Food | | | |
| 6 | Frozen Food | | | |
| 7 | Refrigerator Storage | | X | |
| 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 | | X | |
| 17 | Dishwasher | | | |
| 18 | Equipment | | X | |
| 19 | Utensils | | | |
| 20 | Utensil Storage | | | |
| 21 | Vermin | | | |
| 22 | Chemical Hazards | | | |
| 23 | Spoils Storage | | | |
| 24 | Wiping Rags | | | |
| 25 | Water | | | |
| 26 | Plumbing | | | |
| 27 | Hand Sink | | X | |
| 28 | Restrooms | | | |
| 29 | Shelving/Cabinets | | | |
| 30 | Enclosure | | X | |
| 31 | Walls/Floors/Ceiling | | | |
| 32 | Ventilation | | | |
| 33 | Janitorial Sink | | X | |
| 34 | Lighting | | | |
| 35 | Refuse/Garbage | | | |
| 36 | Permit | | | |
| 37 | Plan Check | | | |
| 38 | Food Safety Cert | | X | |
| 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.

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| <input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512 | <input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785 |
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| R.E.H.S. |
| RECEIVED BY: Mailed 10/20/06 |
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