

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

DBA/NAME Helen's Donut Nook		DATE 4-28-09	
ADDRESS 807 Main St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2069	
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 _11-15-10_				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			
			6. Adequate handwashing facilities supplied & accessible			x	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 & WASTE 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						
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:

See second page.

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

6- Repair jammed soap dispenser at sink in kitchen so as to be available for use.

34- a) Replace existing 2- compartment utensil sink with 3-compartment utensil sink for dishwashing within the next 12 months. Utensil sink shall be NSF approved with dual integral drainboards. Note: No dishes being washed at time of inspection.

b) Obtain test papers for checking sanitizer level in sanitizing compartment of utensil sink and in containers of sanitizer for cleaning rags.

35- Clean major equipment of some food debris/ dried residues.

40- Used cleaning rags observed on various counters in back prep area. Soak used cleaning rags in container of sanitizer in between uses.

44- Clean up/ organize small prep area and storage area (near back prep area) and remove misc. items and unused items/ equipment so as to eliminate clutter and facilitate cleaning.

45- a) Clean floors, especially in hard to reach areas, of misc. food debris, residues, etc. Clean walls and ceiling of dried residues (ie: below utensil sink) and cobwebs. Remove wood blocks/ supports under utensil sink drain line and wood and temporary metal support at hood—replacement support chain and hook for hood observed at time of inspection.

b) Repair worn areas of walls and ceiling (ie: cracked areas, etc). Replace worn, absorbent marlite wall panel behind utensil sink. Finish installing cove base tiles at floor/ wall and floor/ cabinet junctures. Finish replacing worn sheet vinyl flooring with tile flooring.