

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Sultan's Bistro		<b>DATE</b> 2/26/07
<b>ADDRESS</b> 300 Broadway #A-4, Chico, CA 95928		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2087
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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		x	1- Observed chick pea/kidney bean mixture (49°F), falafels (45°F) and spinach puffed pastries (50°F) in top of small prep refrigerator (air temperature 50°F). Owner reports placing foods in prep refrigerator less than 20 minutes prior to inspection. Pre-chill foods used in prep refrigerator in walk-in refrigerator and adjust prep refrigerator thermostat to maintain foods at or below 41°F. 7- Observed carton of eggs stored over covered produce in walk-in refrigerator. Eggs moved to bottom shelf during inspection. 22- Observed two unlabeled spray containers in kitchen. Label as to contents. 24- Observed soiled wiping rag on prep refrigerator cutting board. Sanitizer bucket available. Sanitizer level acceptable. 29- Observed worn/damaged area on paper lining shelves under beverage dispenser. Replace/remove paper so shelves are smooth, easily cleanable and nonabsorbent. Clean shelves in walk-in refrigerator to remove rust.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage			
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			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

Note: Yildirim Karatekeli passed Serv Safe examination 1/11/05.

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"/> 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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<b>R.E.H.S.</b>
RECEIVED BY: Signed 2/26/07
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