

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Upper Crust		<b>DATE</b> 10-16-06
<b>ADDRESS</b> 130 Main St, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2194
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 1 day
<b>INVENTORY TYPE</b> 16F- 24	<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	<p>1- a) Check temperature of carafes of milk at self-serve coffee condiment bar at least every 2 hours, using probe thermometer. Soy milk (53°F), non-fat milk (54°F) at time of inspection.</p> <p>b) Temperature of potentially hazardous foods are not routinely being checked at time of delivery.</p> <p>1, 11, 18- No thermometer observed in undercounter refrigerator near handsink (in cake decorating area). Air temperature (55°F), poppy seed dressing (50°F)—adjust/ repair refrigerator as needed so as to maintain potentially hazardous foods at 41°F or less.</p> <p>3- Covered containers of fiesta salad (60°F), Pac Rim salad (58°F), and Thai Peanut soup observed in storage refrigerator and walk-in cooler—leave cooling foods uncovered until cold.</p> <p>11- No thermometers in undercounter milk refrigerator (41°F) or front prep refrigerator (38°F).</p> <p>17- Obtain test papers for checking sanitizer level in rinse cycle of dishwasher—check sanitizer level daily.</p> <p>24- Used cleaning rags observed on various prep counters and tables.</p> <p>31- a) Clean floor, especially in hard to reach areas in back prep area, of food debris, dust accumulation, etc.</p> <p>Laura Powers passed Serv Safe exam on 10-26-04.</p> <p>Note: Facility is in the process of being remodeled a this time.</p>
2	Cooking/Reheating			
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher		x	
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	x		
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
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.

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<b>RECEIVED BY:</b> mailed
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