

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

DBA/NAME Donut Wheel		DATE 12-17-07
ADDRESS 2404 Esplanade, Chico		RECHECK DATE
OWNER/OPERATOR Lang Siv		SITE # 2197
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	
	X		1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date				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														
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use							
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate							
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored							
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES							
			27. Food separated and protected				41. Plumbing: Plumbing in good repair, proper backflow devices							
			28. Fruits and vegetables washed as required.				42. Garbage and refuse properly disposed; facilities maintained							
			29. Toxic substances properly identified, stored, used	X			43. Toilet facilities: properly constructed, supplied, cleaned							
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing							
			30. Food properly stored; food storage containers identified				PERMANENT FOOD FACILITIES							
			31. Consumer self-service facilities properly constructed and maintained				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters							
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			33. Nonfood contact surfaces clean and in good repair.	X			47. Signs posted; last inspection report available							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				48. Plan review required for new or remodel construction							
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	X			49. Permits Available							
			36. Equipment, utensils and linens: Properly stored and used				50. Impoundment of unsanitary equipment or food							
			37. Vending machines				51. Permit Suspension							
							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-** No paper towels in dispensers at front counter handsink or restroom.
- 29-** Observed spray bottle of Windex on prep table.
- 33-** Clean front counters under beverage machines to remove some food residues.
- 35-** Remove soiled rubber band on crème filler machine and clean tubes to remove filler residue. –Remove domestic hot plate and toaster oven from facility.
- 40-** Observed wiping rags stored in bucket of turbid water at utensil sink.
- 41-** Observed hose and garden hose sprayer attached to utensil sink.
- 45-** Observed gap at loose FRP panel at janitorial sink. Observed wall behind janitorial sink to not have FRP. –Clean floors in hard-to-reach areas to remove some food debris.