

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Donut Wheel		<b>DATE</b> 2-23-07
<b>ADDRESS</b> 2404 Esplanade, Chico		<b>RECHECK DATE</b> 3+ days
<b>OWNER/OPERATOR</b> Lang Siv		<b>SITE #</b> 2197
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hrs
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 10 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><b>1-</b> Observed ham and cheese croissant (made at facility) stored at room temperature 6+hrs in display cabinet. Croissant voluntarily discarded to trash during inspection (see VC&amp;D dated same). Do Not cool or store ham and cheese croissants at room temperature, <u>Note: Once cooked, ham and cheese croissants shall be placed into refrigeration for proper cooling and holding temperature.</u></p> <p><b>5-</b> Observed stirring straws stored in cup located behind hand sink and directly under paper towel dispenser. –Observed fly swatter laying on sheetpan stored atop oven.</p> <p><b>8-</b> Observed opened bulk bags of donut mix on storage shelves in back. –Observed opened bulk bag of sugar stored directly on floor in back.</p> <p><b>12, 27-</b> Observed employee re-enter facility from outside and resume work of serving donuts (using handled utensil) without washing hands at available hand sink. No warm/hot water available at hand sink. No paper towels in available dispenser at hand sink.</p> <p><b>15-</b> Reported that Cappuccino machine is cleaned weekly. Clean machine daily as per directions located inside door of machine.</p> <p><b>16-</b> Reported that utensils are washed and rinsed at utensil sink; no sanitizing. Properly use 3-compartment utensil sink to clean all utensils by: <u>(Basin 1) wash utensils in hot soapy water, (Basin 2) rinse utensils in clear hot water, (Basin 3) sanitize utensils in warm/cool bleach-water solution for 30 seconds.</u> <u>Note: For bleach-water solution, add at least 1 capful Bleach to water filled in basin.</u></p> <p><b>18-</b> Clean inside and outside of microwave to remove food debris and greasy residues. –Observed fruit filling machine to be soiled with sticky debris/residues. Remove hard-to-clean and soiled rubber bands connected to filler-tubes to facilitate cleaning. –Clean outsides of small appliances (mixers, blender) to remove some food debris/residues. –Clean prep tables and prep table shelves to remove food debris/residues. –Clean accumulated residues on glazing prep table, especially hard-to-reach areas.</p> <p><b>19-</b> Observed many soiled utensils laying on soiled sheetpans stored atop oven.</p> <p><b>20-</b> Observed ‘clean’ donut racks stored directly atop open garbage can.</p> <p><b>24-</b> Observed a few wiping rags stored on front counter and prep table surfaces.</p> <p><b>26-</b> Observed hose with garden-sprayer attachment stored inside sink basin and directly connected to utensil sink faucet. Remove. –Observed hand sink faucet handle for hot water to be broken. Repair.</p> <p><b>29-</b> Observed worn and hard-to-clean areas (unfinished door edges, cracked handles) on cabinets and doors at front beverage counter.</p> <p><b>31-</b> Clean floors in hard-to-reach areas (under prep tables, equipment, in corners) to remove some food debris/residues and trash. –Observed loose FRP wall panel at janitorial sink/wall junction. Properly seal FRP.</p> <p><b>34-</b> Observed uncovered fluorescent light bulbs in recessed lighting above beverage counter. Remove bulbs or replace with shatterproof bulbs/covers.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing		x	
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils		x	
20	Utensil Storage	x		
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
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.

<input checked="" type="checkbox"/>	<input type="checkbox"/>
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<b>R.E.H.S.</b>
<b>RECEIVED BY:</b> Signed 2-26-07
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