

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

DBA/NAME Beach Hut Deli		DATE 1-25-10
ADDRESS 146 W 2 nd St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2298
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food 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. FSC Exp. Date: 2-18-14				x			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			x
x			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
x			4. Proper eating, tasting, drinking or tobacco use				x			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly			x		x		16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			6. Adequate handwashing facilities supplied & accessible					x		17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS								x		18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			x		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				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			x
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			x				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			x
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.			x				48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used			x				51. Permit Suspension			
			37. Vending machines							52. Other			x

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

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R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- a) Food handlers observed with long, unconfined hair; also wearing nail polish while preparing food, not wearing disposable gloves.
- b) Food handler observed touching face then resuming work without washing hands. Develop a written handwashing procedure as to when employees are instructed to wash hands.
- 7- Store sprouts and cream cheese in top area of prep refrigerator (in insert) so as to keep such a potentially hazardous food cold rather than storing box, container of food on top of inserts in top of prep refrigerator .
- 14, 34- No test papers available for checking sanitizer level in sanitizer compartment of utensil sink. Water in utensil sink compartments 85°- 90° F—change water when temperature drops below 100° F.
- 14, 40- Do not use cleaning rags for wiping prep tables (general use) and then use the same cleaning rags for wiping down food processing equipment (ie: cutting board, slicer). Cleaning rags used for food processing equipment shall be stored separately and used for no other purpose. Develop a policy for cleaning rag usage.
- 27- a) Temperature of potentially hazardous foods reportedly not checked at time of delivery—use probe thermometer to check temperatures.
- b) Raw bacon stored on shelf above box of tomatoes in walk-in cooler.
- 33- a) Clean cabinet shelves in prep area and at beverage dispenser counter of sticky residues, some food debris, etc.
- b) Replace missing tiles on beverage dispenser countertop.
- 35- Clean major equipment, including storage freezer and beverage dispenser of sticky residues, some food debris and ice. Replace severely stained/ cut cutting board so as to be smooth, easily cleanable and in good repair.
- 36- Store customer self-serve utensils with handles sticking up (in containers at self-serve beverage counter) so as to prevent handling of food contact surfaces.
- 44- a) Hang up mop to air dry/ for storage in between uses—mop observed stored in mop bucket of used water in janitorial basin during inspection.
- b) Keep door, between food storeroom (in basement) and rest of basement, closed—door left open at time of inspection. Clean up/ organize items in basement and clean floor as needed.
- 52- Securely chain all carbon dioxide canisters to a stationary object (ie: wall).