

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Beach Hut Deli		<b>DATE</b> 2-1-07
<b>ADDRESS</b> 146 W 2 <sup>nd</sup> Street, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> attn: Kurt		<b>SITE #</b> 2298
<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> 21 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) Temperature of potentially hazardous foods reportedly not being checked at time of delivery.</p> <p>b) Cream cheese (61° F) in top of prep refrigerator. Boxes of cream cheese area reportedly taken out of prep refrigerator for use then placed back into refrigerator. Transfer cream cheese into containers that fit into top of prep refrigerator and leave cream cheese in refrigerator. Opened container of bbq sauce, labeled "Refrigerate after Opening" observed on lower shelf at prep table.</p> <p>c) Prechill mayonnaise, used for making tuna salad, prior to mixing with tuna fish.</p> <p>8- Bulk bags of onions observed on floor in walk-in cooler.</p> <p>11- Obtain probe thermometer for checking food temperatures (ie: delivery temperatures, etc).</p> <p>19- Bags of single use cups stored on floor near prep table—moved during inspection. Single use cup lids stored in hard to clean wicker baskets at prep area and at beverage dispenser.</p> <p>29- Seal up/ finish off space under front tile countertop. Provide a smooth, easily cleanable, non-absorbent food shield at customer seating area of counter around prep area/ kitchen.</p> <p>31- Finish off and repair walls and ceiling in basement storeroom—storeroom is used for unopened containers of food and single use utensils as well as beverage box rack. Walls and ceiling shall be finished off to eliminate gaps/ holes and open rafters in ceiling so as to be rodent and insect tight.</p> <p>38- At least one person working at this facility shall pass an approved food safety test.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
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			
18	Equipment			
19	Utensils		x	
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
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		x	
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 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
---	---

<b>R.E.H.S.</b>
<b>RECEIVED BY:</b> Faxed 2-2-07/ mailed
Page 1 of 1