

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

DBA/NAME Beach Hut Deli		DATE 5-19-08
ADDRESS 146 W 2nd Street, Chico		RECHECK DATE 14+ days
OWNER/OPERATOR AA Enterprises		SITE # 2298
MAILING ADDRESS 677 Cromwell Dr, Chico 95926		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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			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			
			4. Proper eating, tasting, drinking or tobacco use			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly		x	x			x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			10. Proper cooking time & temperatures				x			WATER & WASTE WATER			
		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				PHYSICAL FACILITIES						
			25. Personal cleanliness and hair restraints			x	PERMANENT FOOD FACILITIES						
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			27. Food separated and protected				47. Signs posted; last inspection report available						
			28. Fruits and vegetables washed as required.				48. Plan review required for new or remodel construction						
			29. Toxic substances properly identified, stored, used			x	49. Permits Available						
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified				50. Impoundment of unsanitary equipment or food						
			31. Consumer self-service facilities properly constructed and maintained				51. Permit Suspension						
			32. Food properly labeled & honestly presented				52. Other						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.			x							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x							
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x							
			36. Equipment, utensils and linens: Properly stored and used										
			37. Vending machines										

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 indicated 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.

RECEIVED BY: mailed/ faxed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate available at time of inspection. Fax copy of current food safety certificate to this Dept.; include name of facility on fax.
- 4- No lids observed on employee's drink glasses.
- 5- Food handlers observed performing various tasks (ie: emptying trash containers, picking items up off of floor, handling foods, touching face/ hair, cleaning equipment) without washing hands.
- 7- a) Turkey observed sitting out on prep table near slicer while food handlers performed other tasks. Do not leave turkey (potentially hazardous food) sitting out at ambient room temperature for an extended period of time. Leave such potentially hazardous foods in refrigerator until food handlers are able to prepare food (ie: slicing turkey). If food handlers are interrupted during food preparation (ie: called away from slicing turkey to perform another task), place potentially hazardous foods back into the refrigerator.
- b) Box of cream cheese (61° F) observed sitting on top of refrigerated portion of prep refrigerator (above bins in top of prep refrigerator). Place cream cheese in container in refrigerated portion of prep refrigerator so as to maintain temperature at 41° F or less.
- 7, 35- Right prep refrigerator: air temperature 45° F, sprouts 45° F—refrigerator temperature adjusted during inspection.
- 14- a) Food handler observed slicing produce, then wiping slicer with soiled cleaning rag prior to slicing turkey. Slicer reportedly cleaned with cleaning rag and sanitized periodically using spray bottle of sanitizer. Clean slicer and cutting boards (with hot, soapy water) and then sanitize (with approved sanitizer) in between different types of food and at least every 2-4 hours if using for the same type of food. During inspection food handler was instructed to clean slicer with hot, soapy water and then sanitize slicer before slicing turkey.
- b) Dishes are reportedly washed, rinsed then dried. Properly wash, rinse and then sanitize all dishes, using third compartment of 3-compartment sink for sanitizing. Air dry dishes on utensil sink drainboard ("clean side" of sink) before putting dishes away. Note: Sanitizer available at time of inspection.
- c) Food handler observed placing container of sanitizer (stored on floor) onto prep table during inspection.
- 14, 40- Used/ soiled cleaning rags observed lying on prep counters in various areas. Food handlers observed using soiled wiping rags to clean equipment (slicer, cutting boards). Soak cleaning rags in container of sanitizer in between uses.
- 25- Food handler observed with long, unconfined hair. Food handler confined hair during inspection.
- 27- Temperature of potentially hazardous foods reportedly not checked at time of delivery.
- 29- Some unlabeled spray bottles of chemicals observed hanging on shelf near food container lids.
- 33, 35- Clean shelves—in cabinets at self-serve beverage counter and shelves in kitchen of some sticky residues, dust accumulation, etc. Clean beverage dispenser, around nozzles, of sticky residues.
- 34- Obtain test papers for checking sanitizer level in sanitizing compartment of utensil sink.
- 44- Clean up/ organize items stored on storage shelves in prep area; also some items in basement storeroom.
- 45- Clean floors, especially in hard to reach areas, of some food debris, etc (ie: in walk-in cooler).