

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

DBA/NAME PDQ Market & Deli	DATE 10-30-08
ADDRESS 156 Eaton Rd., Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2370
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	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: 2010				X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			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			
	X		5. Hands clean and properly washed; gloves used properly					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X		X		17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS								X		18. Compliance with variance, specialized process, & 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				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							
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						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							
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.						48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used						51. Permit Suspension							
37. Vending machines						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 handsink at front sandwich prep area. Reported that a container of bleach-water is used to clean hands during sandwich prep.

Provide approved handsink, with pump soap and paper towel dispensers, at front sandwich prep area within next 3 months.

14- Observed knife, soiled with some residue, stored on front prep table (adjacent to microwaves). Reported that knife is used to cut bread, Ensure all utensils are properly washed, rinsed and sanitized at utensil sink after usage.

33- Observed gaps around pipes/conduits in beverage cabinets to be filled-in with copper dish scrubbers. Properly reseal.

–Observed soiled piece of cardboard affixed to coffee condiment counter. Replace cardboard with material that is durable, easily cleanable and non-absorbent.

–Clean countertop under equipment at coffee area to remove accumulated dust/debris.

–Remove bare wooden blocks supporting walk-in display shelves, and properly repair shelves, to facilitate cleaning.

34, 45- Observed 2-compartment utensil sink; drainboards of utensil sink unable to properly drain of pooled water. Observed wall panel behind sink to be damaged.

As noted on 2-4-08 inspection report, provide approved 3-compartment utensil sink within next 3 months.

Provide approved surface/material (i.e. FRP panels) for walls behind and at end of utensil sink.

45- Observed some damaged floor areas in back room.

–Clean floor of walk-in under display shelves to remove beverage residues and misc. trash.

