

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

| | | |
|--|------------------------|---|
| DBA/NAME <u>PDQ Market + Deli</u> | | DATE <u>9-22-06</u> |
| ADDRESS <u>156 Eaton Rd Chico</u> | | RECHECK DATE |
| OWNER/OPERATOR <u>Tae Jin Kim</u> | | SITE # <u>2370</u> |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: |
| INVENTORY TYPE <u>16F-13</u> | SERVICE <u>01</u> TIME | CORRECT MINOR VIOLATIONS BY: <u>15 days</u> |
| APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u> | | PERMIT LICENSE |

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 | 11- No probe thermometer available to check temperatures of potentially hazardous foods at time of delivery. |
| 2 | Cooking/Reheating | | | |
| 3 | Cooling | | | |
| 4 | HACCP Plan | | | |
| 5 | Pure Food | | | |
| 6 | Frozen Food | | | 15- Observed some dried food debris/residue in hard to reach areas of electric slicer. |
| 7 | Refrigerator Storage | | | |
| 8 | Food Storage | | | 18- Clean inside cappuccino machine to remove accumulated powder residue; clean/sanitize machine as per manufacturer's recommendation. |
| 9 | Food Display | | | |
| 10 | Food Labeling | | | |
| 11 | Thermometer | x | | Clean Pepsi beverage machine between and under nozzles to remove sticky residues. |
| 12 | Handwashing | | | |
| 13 | Gloves/Hand Contact | | | 24- Observed 2 damp wiping rags stored at beverage counters. |
| 14 | Employee Habits | | | |
| 15 | Wash/sanitize | x | | |
| 16 | Utensil Sink | | | |
| 17 | Dishwasher | | | |
| 18 | Equipment | x | | |
| 19 | Utensils | | | |
| 20 | Utensil Storage | | | |
| 21 | Vermin | | | |
| 22 | Chemical Hazards | | | |
| 23 | Spoils Storage | | | |
| 24 | Wiping Rags | | x | |
| 25 | Water | | | |
| 26 | Plumbing | | | |
| 27 | Hand Sink | | | No food prep observed during inspection. |
| 28 | Restrooms | | | |
| 29 | Shelving/Cabinets | | | |
| 30 | Enclosure | | | |
| 31 | Walls/Floors/Ceiling | | | Sheri Boeller passed ServSafe 5/10/05 |
| 32 | Ventilation | | | |
| 33 | Janitorial Sink | | | |
| 34 | Lighting | | | |
| 35 | Refuse/Garbage | | | No major violations to report at this time. |
| 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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

| | |
|--|--|
| 411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512 | 7 County Center Dr Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785 |
|--|--|

R.E.H.S.

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Page 1 of 1