

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Raley's Deli/Bakery		DATE 3/26/07
ADDRESS 2485 Notre Dame Blvd., Chico, CA		RECHECK DATE 1+ week
OWNER/OPERATOR		SITE # 2426-2,3
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		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		Bakery 5) Observed previously steamed milk 60°F stored in the under-counter refrigerator in the coffee area. Do not re-steam previously steamed milk, and do not add fresh milk to previously steamed milk. 16) Wash, rinse and sanitize metal espresso cups, blenders and milk pitchers at least every 4 hours rather than just rinsing with water throughout the day. 26) Repair the leak from the plumbing beneath the 3-compartment sink. 31) Clean floors under prep tables to remove food/misc. debris.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		X	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			Deli 1,18) Deli meats in the far right side of the display refrigerator were 53-56°F. Repair this unit to maintain foods at or below 41 °F. Meat was re-located during inspection. Do not store potentially hazardous foods in this section until repaired. 5) Reported that alfalfa sprouts are not rinsed before being used for sandwiches. Rinse sprouts before using (label says "rinse & eat"). 20) Observed some greasy utensils stored in the drawer of the deli prep table. Utensils were cleaned during inspection. 27) Refill the empty paper towel dispenser in the back deli prep area. 31) Clean floors in hard to reach areas and under the 3-compartment sink to remove food/misc. debris.
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets			
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			
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.

411 Main St.
 P. O. Box 5364
 Chico, CA 95927
 (530) 891-2727
 FAX (530) 895-6512

7 County Center Drive
 Oroville, CA 95965
 (530) 538-7281
 FAX (530) 538-7785

R.E.H.S.
RECEIVED BY:
Page 1 of 1