

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Orange Julius #1457		DATE 10/10/06
ADDRESS 1950 E 20 th Street, Chico, CA, 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2477
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	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		<p>1- Chili beans in hot holding unit at 98°F-99°F, nacho cheese sauce at 118°F-119°F; hot holding unit was on "Lo". Food handler reports both products had been placed in hot holding unit upon opening (temperature taken at 3p.m.). When holding hot foods, check temperature every 2 hours to ensure foods are at 135°F or above.</p> <p>13- Observed 2 measuring cups on beverage dispenser tray above ice bin. Food handler reports they are used to scoop ice. Provide handled scoop for ice and properly store in container.</p> <p>15- a) Food handler reports procedure of rinsing pitchers between uses, then washing/rinsing/sanitizing every night. Properly was/rinse/sanitize blender pitchers after every four hours of continuous use. b) Food handler reports hot dog prep cutting board is washed/rinsed/sanitized every night. Properly wash/rinse/sanitize cutting board after every four hours of continuous use.</p> <p>18- Observed residues on nozzles of beverage dispenser; clean.</p> <p>20- a) Observed ice cream scoop stored in container of foamy, turbid water in bin storing berries/yogurt etc. b) Observed miscellaneous debris in cup holders in counter; clean. c) Observed clean utensils stored in tray (across from utensil sink) containing miscellaneous debris and sticky residue.</p> <p>22- Observed spray bottles of chemicals hanging over clean utensils drying on utensil sink drain board. One spray bottle was not marked as to contents.</p> <p>25- Hot water at utensil sink was 107°F. Adjust water heater so water temperature of 120°F is readily available at utensil sink.</p> <p>29- a) Observed unfinished wood (at back and behind opening flange) in some cabinets; seal all unfinished wood. b) Observed duct tape holding broken strip of laminate veneer on front of shelf under microwave; replace. c) Observed worn edges on counter under microwave; reseal to be non-absorbent and easily cleanable.</p> <p>31- a) Observed approximately 6 feet of missing cove base tile under beverage dispenser; replace. b) Clean floor in hard to reach areas (under ice bin, under beverage syrup boxes, etc.) to remove sticky residues and miscellaneous trash/debris.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water	x		
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			
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.

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