

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Spice Creek		DATE 11-15-06
ADDRESS 230 W 3 rd St, Chico		RECHECK DATE 1 day
OWNER/OPERATOR Brian Diendorf		SITE # 2516
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
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- Temperature of potentially hazardous foods not being checked at time of delivery.</p> <p>5, 27- Handsink, in prep area hallway, observed being used for food prep as well as handwashing. Provide a separate food prep sink in the kitchen/ prep area. Note: Recommend replacing hand sink in small prep area with a food prep sink.</p> <p>8- Some bulk containers of food (in basement) observed without labels.</p> <p>11- a) Replace dead battery in digital thermometer. Dial-type probe thermometer registered 30°F in ice/ water—recalibrate. b) Replace broken thermometer in walk-in cooler (39°F). Replace missing thermometer in salad refrigerator (40°F).</p> <p>17- Use test paper to check sanitizer level, in rinse cycle of dishwasher every day rather than checking sanitizer level daily.</p> <p>18- a) Containers of potentially hazardous foods observed in larger containers of ice at front stove/ prep area (ie: containers of raw seafood observed on shelf above rice cooker in front prep area). Provide additional commercial refrigeration for storage of such potentially hazardous foods in this prep area. b) Standing water observed on bottom of wine refrigerator—repair/ clean as needed.</p> <p>29- Some refrigerator shelves observed with chipped paint—replace as needed.</p> <p>32- Small deep fryer, in back prep area is not currently under hood. Rearrange hood, etc. as needed so that all cooking equipment is located under hood.</p> <p>Rebecca Stewart passed Serv Safe exam on 3-18-04.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer	x		
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher		x	
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation		x	
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.

<input type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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Page 1 of 1