

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Mim's Bakery		DATE 9/20/06
ADDRESS 890 Humboldt Rd., Chico, CA 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2626
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-12	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			8) Observed open bag of sugar, not stored in a container with lid. 11) Replace inaccurate thermometers in refrigerators. 18) Replace missing top panel inside the microwave. Replace ripped door seal on front 3-door refrigerator. Generally clean major equipment (i.e. refrigerators, freezers, etc.) to remove food debris. 20) Clean knife rack to remove food residues. 22) Label the unlabeled spray bottles hanging over wood prep table. 26) Install an anti-siphon valve on faucet at janitorial sink where hose is attached. Remove plastic container observed under hand sink in restroom. Repair hand sink plumbing if there is a leak. 27) Repair leaking faucet base at kitchen hand sink. 31) Clean floors in hard to reach areas to remove accumulated flour/food residues. Seal the holes in the exterior walls in back storage room. Reseal the loose edges of panel on ceiling above the 3-door freezer. 34) Light bulb burned out in walk-in storeroom. Provide a light cover over this light bulb. 40) Generally clean and organize back storage areas and prep areas so as to facilitate cleaning.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
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			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		X	
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		X	

Notes: Melissa Rene de Cotret passed the Serv Safe exam on 4/27/04.
Light covers have separated from their end caps- re-attach.

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"/>	<input checked="" 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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