

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Taste of Philly		DATE 1/4/07
ADDRESS 1354 East Avenue #U, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2644
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
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>5- Observed nonfat milk in air pot at 47°F (< 1 hour). Temperatures of milk/cream are reportedly checked with available thermometer every two hours. Milk was voluntarily discarded by manager.</p> <p>7- Observed flat of eggs stored over covered, ready to eat foods in refrigerator. Eggs moved to bottom of refrigerator during inspection.</p> <p>16- Manager reports slicer cleaning procedure of wash with soap/bleach mixture and rinse. Properly clean slicer with hot, soapy water, rinse and spray with an approved sanitizer (i.e.: 1 oz bleach to 4 gallons water). Do not mix soap with bleach.</p> <p>24- Observed a few soiled wiping rags on food contact surfaces. No sanitizer bucket available. Provide.</p> <p>26- Observed leak at utensil sink. Repair.</p> <p>27- No paper towels or soap at front counter hand sink. No paper towels at restroom hand sink. Provide.</p> <p>30- Observed gap under back screen door. Provide weather-stripping to prevent entrance of vermin.</p> <p>Note: Stephen Alworth passed Serv Safe examination 8/3/04.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure		x	
31	Walls/Floors/Ceiling			
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.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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RECEIVED BY: Mailed 1/8/07
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