

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Brooklyn Bridge Bagels		DATE 3/15/07
ADDRESS 117 W 2 nd Street, Chico, Ca 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2692
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			<p>5- Observed two pitchers of previously steamed milk in prep refrigerator. Owner reports new milk is added to previously steamed milk for next customer. Discontinue practice of adding new milk to old and re-steaming.</p> <p>8- Clean bulk food containers (under front counter and in back room) to remove accumulated residues. Replace cracked lid to bulk dry malt container.</p> <p>13- Observed plastic bowl used as scoop in sun dried tomatoes at front counter. Provide handled scoop.</p> <p>16- Observed rust on rack used for drying trays at utensil sink. Clean to remove rust or replace.</p> <p>18- Observed accumulated beverage residues behind and between nozzles on beverage dispenser. Clean. Clean can opener to remove residues and rust. Observed soiled domestic electric skillet at utensil sink. Remove/replace domestic equipment. All equipment in facility shall be commercial and suitable for intended use.</p> <p>24- Observed a soiled wiping rag on prep refrigerator cutting board. No sanitizer bucket available.</p> <p>27- Observed leak at drain to restroom hand sink. Repair. No hot water at hand sink by espresso machine. Provide.</p> <p>29- Observed damaged/deteriorating wood in cabinets at front counter. Repair where needed.</p> <p>31- Observed accumulated dust on ceiling and fan box in walk-in refrigerator. Clean. Observed large section of missing floor tile by oven. Replace. Clean floors in hard to reach areas (i.e.: under front counter, by bulk food storage, etc.) to remove accumulated black residue/food debris.</p> <p>40- Clean compressor under beverage dispenser and area storing unused equipment/shelves, etc. in back room to remove accumulated dust/spider webs.</p> <p>Note: Peter Horylev passed Serv Safe examination 10/28/03.</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			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink		x	
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		x	

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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Page 1 of 1