

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Raleys' #245 Deli/Sizzling Wok/Coffee Shop		DATE 4/5/07
ADDRESS 211 W East Avenue, Chico, CA 95973		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2764 - 3
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>Sizzling Wok</p> <p>1- Observed teriyaki chicken (109°F-123°F, < 2 hours) in hot holding display case. Teriyaki chicken reheated to 165°F during inspection.</p> <p>3- Cooling</p> <p>4- HACCP Plan</p> <p>5- Pure Food</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
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			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
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			

Note: David Robinson passed Serv Safe examination 11/30/06.

Coffee Shop

5- Observed pitcher of previously steamed milk in coffee shop prep refrigerator. Deli manager reports unused steamed milk normally discarded. Previously steamed milk discarded to sink during inspection.

29- Observed missing/damaged laminate trim on cabinets/shelves. Replace/repair where needed. Clean shelves to remove debris/residues.

31- Clean floor sink under beverage dispenser to remove accumulated residues.

Deli

11- No thermometers in deli meat or deli salad display refrigerators. Provide.

18- Observed missing back panel and taped-on front panel of deli meat display refrigerator. Note: Manager reports unit leaking and scheduled for replacement.

Note: Sonja Aldrich-Bramble 7/2/06.

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 style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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R.E.H.S.
RECEIVED BY: Signed 4/5/07
Page 1 of 1