

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Kathy's Deli		DATE 9/8/06
ADDRESS 671 Walnut Chico, CA 95928		RECHECK DATE
OWNER/OPERATOR Clarence Treadwell		SITE # 2766
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 2 weeks
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>7- Observed onions stored on shelf next to packaged raw beef in walk-in refrigerator.</p> <p>13- Ice scoop stored with handle down in ice in ice machine.</p> <p>15- Cutting boards reportedly cleaned at night. Wash, rinse, sanitize and air dry utensils at least every 4 hours.</p> <p>17- No sanitizer detected in dishwasher at time of inspection. Owner changed out sanitizer container during inspection, but sanitizer still not detected after cycle completed. Owner will call for repairs.</p> <p>18- Observed puddle of water in walk-in refrigerator caused by leaking condenser. Repair.</p> <p>20- Clean knife racks to remove food residues. Clean white plastic containers where utensils are stored to remove dust/ food debris.</p> <p>22- Observed 3 chemical spray bottles stored on rack where soda boxes are stored. Owner removed bottles at time of inspection.</p> <p>29- Remove the paper lining from metal shelf used for food container storage. Replace with non-absorbent, easily cleanable material.</p> <p>Note: Clarence Treadwell passed the ServSafe exam on 11/1/05.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		X	
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		X	
14	Employee Habits			
15	Wash/sanitize		X	
16	Utensil Sink			
17	Dishwasher		X	
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			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
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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