

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Bustolini's Deli		<b>DATE</b> 9-11-06
<b>ADDRESS</b> 800 Broadway, Chico		<b>RECHECK DATE</b> 1 day
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2812
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 1 day
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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>1- Temperatures of potentially hazardous foods are not being checked at time of delivery.</p> <p>1, 18- a) Two-door prep refrigerator air temperature, also food temperature (pesto sauce) 55°F. Repair refrigerator so as to maintain potentially hazardous foods at 41°F or less.</p> <p style="padding-left: 40px;">b) One-door prep refrigerator air temperature 44°F at time of inspection. Repair/adjust refrigerator as needed.</p> <p>2, 11- No probe thermometer available at time of inspection. Final temperature of cooked foods (like quiches) not being checked.</p> <p>11- No thermometers observed in two-door prep refrigerator or in milk refrigerator.</p> <p>13- Scoop, for bulk flour, stored with handle down in flour.</p> <p>15- Use an approved sanitizer (ie: quaternary ammonia) rather than vinegar, when wiping down slicer. Clean and then sanitize cutting boards, on prep refrigerators, at least every 4 hours rather than at the end of the day.</p> <p>31- Clean floor, in hard to reach areas, of food debris (ie: below ice machine). Seal up holes in walls in basement (ie: top area of wall at base of stairs into basement). Replace newly installed floor in restroom with a self-covered floor.</p> <p>Bob Buckstrom passed Serv Safe exam on 7-12-05.</p>
2	Cooking/Reheating		x	
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer	x		
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize		x	
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			
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			

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"/> 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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