

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME Kinder's Deli		DATE 10-23-07	
ADDRESS 221 1/2 Normal Ave, Chico 95928		RECHECK DATE	
OWNER/OPERATOR Torin Papp		SITE # 2885	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 2 days	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES			
x			2. Communicable disease; reporting, restrictions & exclusions				x			13. Food in good condition, safe and unadulterated			
x			3. No discharge from eyes, nose, and mouth				x			14. Food contact surfaces: clean and sanitized			
x			4. Proper eating, tasting, drinking or tobacco use				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			PREVENTING CONTAMINATION BY HANDS										
x			5. Hands clean and properly washed; gloves used properly					x		15. Food obtained from approved source			
x			6. Adequate handwashing facilities supplied & accessible					x		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			TIME AND TEMPERATURE RELATIONSHIPS					x		17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures		x	x	CONFORMANCE WITH APPROVED PROCEDURES						
		x	8. Time as a public health control: Proper procedures & records					x		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			9. Proper cooling methods				CONSUMER ADVISORY						
x			10. Proper cooking time & temperatures					x		19. Consumer advisory provided for raw or undercooked foods			
x			11. Proper reheating procedures for hot holding					x		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			SUPERVISION				OUT						
			PERSONAL CLEANLINESS										
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DBA/NAME Kinder's Deli	DATE 10-23-07
Food Safety Cert Name: valid Nat'l Registry of Food Safety Professionals	Exp. Date: 6-20-10, 7-18-10
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Garlic and peppers in butter (90° F) on stove—heat turned off. Maintain such potentially hazardous foods above 135° F on stove.
- 27- Packaged hot and mild link sausages stored in refrigerated display case between tray and container of raw meat.
- 29- Spray bottles of chemicals and cleaning rags stored on shelf near disposable cups below front counter.
- 33- Seal unfinished wood interior of beverage dispenser cabinet so as to be smooth, easily cleanable, non-absorbent and in good repair. Clean cabinet shelves, where needed, of dust accumulation (ie: back prep area).
- 35- a) Two cloth towels observed on bottom of sandwich prep refrigerator—remove towels and repair refrigerator if needed.
 - b) Clean beverage dispenser, around nozzles, of sticky residues.
 - c) Clean shelves in walk-in cooler of misc. food residues.
- 36- Store customer self-serve utensils in containers with handles in the same direction so as to prevent handling food contact surfaces.
- 45- Clean floors, especially in hard to reach areas, of food debris, misc. debris, residues, etc. Clean lower areas of walls (in hard to reach areas) of misc. residues.