

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

DBA/NAME Delightfully Delicious	DATE 1-6-09
ADDRESS 2954 Hwy 32 #200, Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2935
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

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

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation													
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. FSC Exp. Date: 2009					X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X		X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			X	WATER & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			X
										VERMIN			
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES							
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing; Plumbing in good repair, proper backflow devices						
			27. Food separated and protected				42. Garbage and refuse properly disposed; facilities maintained						
			28. Fruits and vegetables washed as required.				43. Toilet facilities: properly constructed, supplied, cleaned						
			29. Toxic substances properly identified, stored, used				44. Premises; personal/cleaning items; vermin-proofing						
FOOD STORAGE/ DISPLAY/ SERVICE						PERMANENT FOOD FACILITIES							
			30. Food properly stored; food storage containers identified			X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			31. Consumer self-service facilities properly constructed and maintained				46. No unapproved private homes/ living or sleeping quarters						
			32. Food properly labeled & honestly presented			X	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available							
			33. Nonfood contact surfaces clean and in good repair.				48. Plan review required for new or remodel construction						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				49. Permits Available						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X	50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used			X	51. Permit Suspension						
			37. Vending machines				52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 9-** Observed pan of cooked potatoes 78°F (for breakfast burritos) stored in top portion of sandwich prep refrigerator. Store cooked/hot foods in 2-door storage refrigerator for cooling/holding.
- 14-** Observed some milk residue on steaming wand of espresso machine.
- 14, 36-** Observed some dried food debris/residues on electric slicer, reportedly from previous business day. Food handler began cleaning slicer during inspection. Slicer (and other food equipment) shall be properly cleaned/sanitized after each use and before storage.
- 22, 35, 41-** Observed fabricated 'filtration'/grease trap-type system installed under utensil sink. System is not designed, or approved, for use as a grease trap or for use in a food facility. Remove system and provide an approved grease trap within next 6-months. Any such grease trap shall not be installed in food preparation or utensil washing areas.
- 30-** Clean outside and insides of bulk dry food storage bins to remove food debris/residues.
- 32-** No labels on individually wrapped bagels displayed (for self-service) in retail area.
- 35-** Remove dust tape on 'General' mixer. Clean food processor base to remove dried food residues. Clean cart storing mixer and food processor to remove food debris/residues. Clean bottom of 2-door storage refrigerator to remove food debris/residues. Clean cart storing stack of sheetpans (adjacent to 'retarder') to remove accumulated dried food debris.
- 35, 41-** Observed missing drain line for prep refrigerator and condensate dripping into food pan stored on floor under refrigerator. Reported drain line will be replaced. Observed ice machine dripping into food pan stored on floor and drain line routed into bucket (stored on floor adjacent to machine) filled with murky, still water. Repair ice machine and route so as to properly drain into indirect sewage connection (i.e. floor sink).
- 45-** Clean floors in hard-to-reach areas throughout facility to remove food and misc. debris/residues. Clean wall behind electric slicer to remove dried food residues. Observed some damaged/worn floor areas.