

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

DBA/NAME Delightfully Delicious	DATE 10-14-09
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: 30 days

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:				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			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			
	X		9. Proper cooling methods				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						40. Wiping cloths: properly used and stored							
26. Approved thawing methods used, frozen food maintained frozen.						PHYSICAL FACILITIES							
27. Food separated and protected						41. Plumbing: Plumbing in good repair, proper backflow devices						X	
28. Fruits and vegetables washed as required.						42. Garbage and refuse properly disposed; facilities maintained							
29. Toxic substances properly identified, stored, used						43. Toilet facilities: properly constructed, supplied, cleaned							
FOOD STORAGE/ DISPLAY/ SERVICE						44. Premises; personal/cleaning items; vermin-proofing							
30. Food properly stored; food storage containers identified						X	PERMANENT FOOD FACILITIES						
31. Consumer self-service facilities properly constructed and maintained						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X	
32. Food properly labeled & honestly presented						46. No unapproved private homes/ living or sleeping quarters							
EQUIPMENT/ UTENSILS/ LINENS						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
33. Nonfood contact surfaces clean and in good repair.						X	47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						48. Plan review required for new or remodel construction							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used						50. Impoundment of unsanitary equipment or food							
37. Vending machines						51. Permit Suspension							
						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.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1 Note:** Previous inspection report noted food safety certificate expired 6/2009. Verify that at least one person currently employed at this facility has passed an approved food safety exam and provide valid certificate. If no current food safety certificate is available, then an approved exam shall be taken within next 60 days.
- 14-** Observed some dried food debris/residues on vegetable slicer.
- 22, 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. Observed no air gap in system drain line routed into floor sink. Clean floor sink to remove odor. Remove system and provide an approved grease trap within next 6-months. Any such grease trap shall not be installed in food preparation, open food storage or utensil washing areas.
- 30-** Clean outsides of pastry buckets to remove some dry/sticky food residues. Clean bottoms inside (metal) dry ingredient bins to remove food/misc. debris.
- 33-** Clean front counter under shelf and coffee/beverage equipment to remove food debris/residues. Clean inside cabinets at front to remove misc. debris.
- 35-** Observed some pooled water in bottom of sandwich prep refrigerator. Clean prep table under electric slicer to remove food/misc. debris/residues. Clean bakery area equipment (i.e. food processors, mixers, hot plates, inside microwave, etc.) to remove dried food debris/residues. Replace torn door seals to prep refrigerator in bakery 'prep' area. Discard of cracked (metal) ice scoop. Clean nozzles to soda machine to remove some dried residues. Repair doors to storage refrigerator and walk-in freezer so as to easily/properly close/seal.
- 41-** Route ice machine and espresso machine to properly drain into floor sink, or other approved indirect sewage connection, instead of buckets.
- 45-** Replace missing ceiling panels. Clean floor throughout bakery area in hard-to-reach areas, corners and along wall/floor junctures to remove dried food debris.