

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

DBA/NAME Delightfully Delicious		DATE 2-27-08	
ADDRESS 2954 Hwy 32 #200, Chico		RECHECK DATE 3+ days	
OWNER/OPERATOR Michael Epperson		SITE # 2935	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the 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				X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 6-22-09				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X		
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed					
			5. Hands clean and properly washed; gloves used properly		X	X		X		17. Compliance with Gulf Oyster Regulations					
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures		X	X		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								
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available					
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
							X			22. Sewage and wastewater properly disposed					
										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							X	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
							40. Wiping cloths: properly used and stored							X	
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							X	
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							X
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								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.

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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

- 5-** Observed food handler complete tasks at front counter, handle utensils/wiping rags and commence food prep of unpackaged foods without properly washing hands.
- 6-** No paper towels available in dispensers at front, bakery or restroom handsinks. Observed rolls of paper towels stored on countertop, food cart and atop toilet. Clean faucet handles of bakery handsink to remove dried food debris/residues.
- 7-** Observed cooked tri-tip 113-120°F hot-holding, for short time period, in food warmer at sandwich area. Reported that tri-tip was cooked to internal temperature of 140-145°F. Reported by operator that remaining tri-tip would be sold or voluntarily discarded within next 2 hours (so as to comply with 4 hour time limit from when tri-tip was removed from barbeque). Ensure that tri-tip is cooked to a final internal temperature of at least 145°F and hot-held at 135+°F.
- 7, 30-** Observed 2½ boxes of raw shell eggs 61-64°F, reportedly at room temperature for short time period, and stored directly on floor in bakery area.
- 14-** Observed a few soiled wiping rags stored atop prep tables/food contact surfaces. –Observed accumulated pieces of fresh/dried meat debris on electric slicer. Reported that slicer was ‘in-use’ for slicing tri-tip. Reported that slicer is cleaned ‘daily’. Ensure slicer is kept free of accumulated meat debris between orders/ when in-use and properly washed/rinsed/sanitized at least every 4 hours and at end of day’s operations.
- 30-** Observed plastic container soiled with food residues storing olive oil-herb mixture. –Observed foods stored in original opened cans (i.e. artichoke hearts) inside 3-door refrigerator. Once cans are opened, store foods in approved easily cleanable food grade containers.
- 32-** Observed unlabeled individually wrapped bagels and breads stored in retail display area.
- 35-** Observed food equipment (hot plate, mixer) and storage cart to be soiled with accumulated dried/blackened food debris/residues. –Generally clean inside microwave, refrigerators, freezer, proofer and other kitchen/bakery equipment, to remove some food debris/residues. –Observed missing panel to front display refrigerator. –Observed foil soiled with dried food residues lining bottom of convection oven (at front). –Observed unapproved baskets and paper signs affixed to wooden clothespins used for displaying foods in retail case. Provide easily cleanable, non-absorbent utensils (i.e. containers, plates, bowls) and signs to properly store/display foods.
- 38-** No shatterproof light bulb/cover for light inside walk-in freezer.
- 40-** Observed damp wiping rag stored on front counter/handsink. Observed a few ‘dry’ wiping rags stored on bakery tables.
- 41-** Clean floor sink (for utensil sink) to remove accumulated food debris and remove/replace screen to facilitate cleaning. –Observed drip at restroom sink faucet.
- 45-** Clean floors in hard-to-reach areas to remove some food and misc. debris/residues. –Observed some damaged/worn floor areas. Observed missing ceiling panels.