

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Delightfully Delicious		<b>DATE</b> 5-7-07	
<b>ADDRESS</b> 2954 Hwy 32 #200, Chico		<b>RECHECK DATE</b> 2 weeks	
<b>OWNER/OPERATOR</b> Michael Epperson		<b>SITE #</b> 2935	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<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><b>1-</b> Observed opened jar of sun dried tomatoes (in oil) labeled "refrigerate after opening" stored at room temperature on food storage rack. Jar of tomatoes voluntarily discarded to trash during inspection, see VC&amp;D dated same.</p> <p><b>2, 11-</b> Reported that BBQ foods are checked visually for doneness (no BBQ occurring at time of inspection). No probe thermometer available.</p> <p><b>7-</b> Observed bottle of mustard stored immediately adjacent to raw meats and raw shell eggs in refrigerator. Observed pan of cooked meatballs stored directly atop packaged raw meat.</p> <p><b>8-</b> Observed metal bins storing bulk dry ingredients to be soiled with accumulated residues. Observed plastic food containers storing spices/condiments to be soiled with residues. Observed accumulated residues on outsides of 'icing' buckets. Observed bag of bran stored directly on floor. Observed box of BBQ sauce bottles stored directly on floor.</p> <p><b>11-</b> Observed thermometer in 3-door refrigerator to be broken. Observed some refrigerators without internal thermometers. Observed dial thermometer stored at coffee counter to read 91°F at room temperature of 74°F.</p> <p><b>13-</b> Observed scoop for chopped nuts to be stored in container with handle of scoop submerged in nuts.</p> <p><b>15-</b> Observed catering pans soiled with greasy food residues stored directly on floor. –Observed accumulated food debris/residues on 'General Slicing' machine. –Observed soiled vegetable slicer stored atop box of BBQ sauce. –Observed some dried food debris/residues in hard-to-reach areas of electric slicer. –Observed knives soiled with some food residues stored bucket adjacent to mixer. –Observed cutting boards soiled with some food residues stored on prep table.</p> <p><b>16-</b> No test strips for checking concentration of bleach when manually sanitizing. Reported that 'clean' utensils are dipped in bleach solution rather than maintaining required 30-second contact time. –Observed rack of soiled utensils stored on "clean" side of utensil sink drainboard.</p> <p><b>18-</b> Observed the following equipment to be soiled with accumulated food debris/residues: shelves and bottoms of refrigerators throughout facility, both Robot Coupe food processors, bread slicer, BBQ (especially grill rack), undersides of stand mixers, electric hot plate, in domestic Toastmaster convection oven, domestic microwave. –Observed missing handle to 3-door refrigerator. –Refinish chipped/rusted scales and mixers to facilitate cleaning. Clean behind 'red' stand mixer to remove spiders/cobwebs. –Observed doors to sandwich prep refrigerator to not properly close/seal (internal temperature OK). Replace damaged/torn door seals. *Domestic equipment shall be replaced with approved commercial equipment in next 6 months.</p>
2	Cooking/Reheating		x	
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage		x	
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		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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 checked="" type="checkbox"/>	<input type="checkbox"/>
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785

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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p><b>20-</b> Observed 'clean' buckets and lids, soiled with some residues, stored on floor under utensil sink. –Observed coffee utensils stored in container soiled with residues.</p> <p><b>22-</b> Observed a few unlabeled chemical spray bottles. –Observed jug of Ortho Home Defense Insect Killer spay stored on rack above janitorial sink.</p> <p><b>24-</b> Observed a few soiled wiping rags stored on prep table surfaces.</p> <p><b>26-</b> Observed leaky and loose faucet assembly at utensil sink. Observed accumulated food debris/residues on sprayer attachment at utensil sink.</p> <p><b>27-</b> No paper towels available in hand sink or restroom dispensers. Observed soap in hand sink dispenser to be hardened and not suds when contacted with water.</p> <p><b>29-</b> Observed some mold and residues on bottom of front hand sink cabinet. –Clean drawers and cabinets at front to remove some sticky residues.</p> <p><b>30-</b> Observed front and back doors opened upon arrival and during inspection.</p> <p><b>31-</b> Observed accumulated food debris/residues on floor, especially in corners and hard-to-reach areas, throughout kitchen area. –Observed some missing ceiling panels in kitchen. –Clean wall behind sandwich prep refrigerator to remove accumulated dried food residues. –Observed some rough/gouged wall areas, especially behind stand mixers.</p> <p><b>31, 40-</b> Observed accumulated unused/inoperable equipment and misc. non-food related items stored throughout kitchen area, especially atop walk-in freezer. Organize and remove unused/inoperable equipment and misc. non-food related items to facilitate cleaning.</p> <p><b>34-</b> No shatterproof light cover/bulb for light in walk-in freezer.</p> <p>Note: Commissary storage areas in use, but not labeled.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
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