

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Delightfully Delicious		DATE 5-22-07
ADDRESS 2954 Hwy 32 #200, Chico		RECHECK DATE
OWNER/OPERATOR Michael Epperson		SITE # 2935
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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			8- Observed open bags of bran and flour stored directly on floor. 18- Observed the following equipment to be soiled with accumulated food debris/residues: bottoms of prep and 3-door refrigerators, BBQ (especially grill rack) and in domestic Toastmaster convection oven. –Observed missing handle to 3-door refrigerator. –Refinish chipped/rusted scales and mixers to facilitate cleaning. *Domestic equipment shall be replaced with approved commercial equipment in next 6 months. 20- Observed ‘clean’ buckets and lids, soiled with some residues, stored on floor under utensil sink. 26- Observed leaky and loose faucet assembly at utensil sink. 27- No paper towels available in hand sink or restroom dispensers. 29- Observed some mold and residues on bottom of front hand sink cabinet. 31- 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. –Observed some rough/gouged wall areas, especially behind stand mixers. 31, 40- Observed some unused equipment, utensils and misc. non-food related items stored throughout kitchen area, especially atop walk-in freezer. Continue to organize and remove unused equipment, utensils and misc. non-food related items to facilitate cleaning. 34- No shatterproof light cover/bulb for light in walk-in freezer.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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RECEIVED BY: signed 5-22-07
Page 1 of 1