

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Pita Pit		DATE 3/9/07
ADDRESS 240 Broadway, Chico, CA 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2944
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	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			15- a) Observed meat debris on slicer not being actively used. b) Food handler reports slicer cleaned by wiping with sanitizer. Proper cleaning procedure: 1) Wash with hot, soapy water, 2) Rinse with plain water, 3) Spray/wipe with approved sanitizer. 18- a) Observed five gallon bucket propping up front, right side of prep sink. Replace missing leg. Note: Employee reports repair is scheduled. b) Clean behind nozzles and between arms of beverage dispenser to remove accumulated beverage residue. 24- Observed soiled wiping rags stored in buckets with no sanitizer. Food handler reports sanitizer applied to wiping rags before placement in buckets. Provide sanitizer for all sanitizer buckets such that wiping rags are fully submerged in sanitizer water. 31- Observed approximate 8 X 10, unfinished opening around plumbing in wall under utensil sink. Repair/finish wall to prevent the harborage of vermin.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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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R.E.H.S.
RECEIVED BY: Signed 3/9/07
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