

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

<b>DBA/NAME</b> Joe's Deli		<b>DATE</b> 11/15/07	
<b>ADDRESS</b> 555 Flying V Street, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2992	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days	

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 <u>1/19/09</u>				X			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			14. Food contact surfaces: clean and sanitized				
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
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				
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures			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				<b>WATER &amp; WASTE WATER</b>							
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available Temp 120°F				
		X	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
						X				22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
						X				23. No rodents, insects, birds, or animals				
						<b>OUT</b>								<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>							
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							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							
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							X	44. Premises; personal/cleaning items; vermin-proofing						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
30. Food properly stored; food storage containers identified							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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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							X	51. Permit Suspension						
37. Vending machines							52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**


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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 Fax:(530) 538-5339 www.buttecounty.net/publichealth/	<b>R.E.H.S.</b>
		<b>RECEIVED BY:</b>
		Page 1 of 2

<b>DBA/NAME</b> Joe's Deli	<b>DATE</b> 11/15/07
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6) Refill the empty paper towel dispenser in the employee restroom.
- 7) Observed a container of prepared tuna 47°F stored at room temperature in deli. Tuna was placed into refrigeration during inspection. Reported that tuna is not pre-chilled before being mixed with other ingredients. Pre-chill cans of tuna before mixing with other ingredients and storing in refrigerator.
- 29) Observed a spray bottle labeled "Tanning Bed Disinfectant" that reportedly now contains only water that is used on the slicer. New spray bottle for water was provided during inspection— label spray bottle as to contents.
- 35) Clean the hard to reach areas of the meat/cheese slicer to remove dried food debris. Clean inside the ice machine to remove black residues.
- 36) Chain/secure all CO2 tanks to a rigid structure.
- 45) Repair the hole in the wall in the room storing soda syrup boxes. Replace the missing ceiling panel in the corner of the deli. Replace carpeting in office/storage room with easily cleanable, non-absorbent flooring.