

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Joe's Deli		DATE 12-07-06
ADDRESS 555 Flying V Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2992
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	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			<p>11) No suitable digital probe thermometer could be found at time of inspection for checking cooking or reheating temperatures.</p> <p>13, 14) A food handlers was observed with nail polish and large rings on her hand without wearing disposable gloves. Food handlers shall wear disposable gloves over bandages, nail polish, large rings, or other hard to clean materials on their hands. Food handlers were not wearing clean aprons over their "street" clothes. Owner said this would be corrected immediately.</p> <p>16) Employees reportedly wash and then sanitize utensils in the utensil sink. After pre-rinsing; wash, clear water rinse, and then sanitize utensils in that order using hot water in all three sink compartments.</p> <p>31) Replace carpeting in office/storage room with easily cleanable, non-absorbent floor.</p>
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		X	
12	Handwashing			
13	Gloves/Hand Contact		X	
14	Employee Habits		X	
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
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			

Note: It is understood that the Toaster is occasionally used in the morning for toasting bread and it not left on. The large toaster is acceptable on a performance basis for occasionally toasting bread and the small convection oven is acceptable on a performance basis for baking bread products. A hood will be required if problems are observed from the use of either piece of equipment.

Note 2: It is reported that there is no cooking (except soup) or cooling at this time. Most hot foods (except soup) are reheated to order. Use commercial approved soup cooker/warmer for soup.

Note 3: Owner reports that existing refrigeration is adequate for now but he may add a storage refrigerator or an additional prep refrigerator in the future. Such refrigerator shall be an approved commercial unit suitable for storing open foods (most glass door units are not approved for open food).

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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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RECEIVED BY: Mailed 12-11-06
Page 1 of 1