

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Joe's Deli		DATE 9/11/06
ADDRESS 555 Flying V St. Chico, CA 95928		RECHECK DATE 30+ days
OWNER/OPERATOR Richard Matz		SITE # 2992
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			<p>7- Observed raw eggs stored directly on top of packages of cheese in prep refrigerator.</p> <p>8- Ice bucket not labeled "Ice Only". 1 condiment squirt bottle not labeled as to contents.</p> <p>9- No tongs provided for self-serve licorice.</p> <p>11- No probe thermometer available for checking delivery or cooking temperatures. No thermometer in display refrigerator in customer area.</p> <p>14- Food handler wearing a dangly bracelet while making sandwiches, which could contaminate food.</p> <p>18- Observed display refrigerator in customer area being used to store open food. This unit is only approved for the display of bottles and pre-packaged foods. Provide commercial NSF approved 2-door storage refrigerator in the prep area for storing open foods and cooling foods (like meatballs). Storage freezer was located in display area. Relocate to approved storage area or prep area. Replace non-NSF approved folding table with NSF approved prep table.</p> <p>Note: This facility was not approved for any cooking. The newly installed convection oven is reportedly only used for baking bread and is acceptable on a performance basis. The large toaster over the prep refrigerator is reportedly not used. Either remove this unit or advise this Department of the proposed usage for further consideration. If you wish to cook/heat soups in the future, advise this Department what equipment you want to use prior to purchase.</p> <p>20- Observed cardboard box being used to store utensils. Observed single-service utensils stored in a cup with handles down.</p> <p>24- Observed 1 soiled wiping rag on food contact surface. Store soiled wiping rags in approved sanitizing solution between uses.</p> <p>26- Repair leaky plumbing under utensil sink.</p> <p>30- Front door was left open during inspection.</p> <p>31- Remove rug from food prep area. Replace carpeting in food storage areas with non-absorbent approved flooring.</p> <p>Note: Utensil sink was not in use at time of inspection. Chlorine is used for sanitizing dishes. Wash, rinse, and then sanitize using warm water, unless sanitizer specifically says it may be used with cold water.</p> <p>Richard Matz passed the National Registry of Food Safety Professionals exam on 1/19/04.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		X	
8	Food Storage		X	
9	Food Display		X	
10	Food Labeling			
11	Thermometer		X	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits		X	
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		X	
25	Water			
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure		X	
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.

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