

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

DBA/NAME Joy Lyn's Candies		DATE 3/27/08	
ADDRESS 1183 Bille Rd. Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3028	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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
√			1. Demonstration of knowledge; food safety certification				√			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
√			7. Proper hot and cold holding temperatures						√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	9. Proper cooling methods				WATER & WASTE WATER						
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp			
		√	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							√			22. Sewage and wastewater properly disposed			
										VERMIN			
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
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	
GENERAL FOOD SAFETY REQUIREMENTS												40. Wiping cloths: properly used and stored	
26. Approved thawing methods used, frozen food maintained frozen.												PHYSICAL FACILITIES	
27. Food separated and protected												41. Plumbing: Plumbing in good repair, proper backflow devices	
28. Fruits and vegetables washed as required.												42. Garbage and refuse properly disposed; facilities maintained	
29. Toxic substances properly identified, stored, used												43. Toilet facilities: properly constructed, supplied, cleaned	
FOOD STORAGE/ DISPLAY/ SERVICE												44. Premises; personal/cleaning items; vermin-proofing	
30. Food properly stored; food storage containers identified												PERMANENT FOOD FACILITIES	
31. Consumer self-service facilities properly constructed and maintained												45. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
32. Food properly labeled & honestly presented												46. No unapproved private homes/ living or sleeping quarters	
EQUIPMENT/ UTENSILS/ LINENS												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
33. Nonfood contact surfaces clean and in good repair.												47. Signs posted; last inspection report available	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												48. Plan review required for new or remodel construction	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity												49. Permits Available	
36. Equipment, utensils and linens: Properly stored and used												50. Impoundment of unsanitary equipment or food	
37. Vending machines												51. Permit Suspension	
												52. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS:

**** Observed No Violations****

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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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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