

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

<b>DBA/NAME</b> Dolly O Donuts		<b>DATE</b> 04/09/08	
<b>ADDRESS</b> 591 Pearson Rd. Paradise, CA 95969		<b>RECHECK DATE</b> 15 + days	
<b>OWNER/OPERATOR</b> Susan French		<b>SITE #</b> 3031	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 15 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
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 01/10/2011							13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										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				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures							21. Hot and cold water available Temp			
√			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
										22. Sewage and wastewater properly disposed			√
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
													<b>OUT</b>
			24. Person in charge present and performs duties				<b>VERMIN</b>						
			25. Personal cleanliness and hair restraints							23. No rodents, insects, birds, or animals			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.				<b>PHYSICAL FACILITIES</b>						
			27. Food separated and protected							38. Adequate ventilation and lighting; designated areas, use			√
			28. Fruits and vegetables washed as required.							39. Thermometers provided and accurate			√
			29. Toxic substances properly identified, stored, used							40. Wiping cloths: properly used and stored			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified				<b>PERMANENT FOOD FACILITIES</b>						
			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				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			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:**

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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202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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<b>DBA/NAME Dolly O Donuts</b>	<b>DATE 04/09/08</b>
Food Safety Cert Name: Valid Certificate Available	<b>Exp. Date: 01/10/2011</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

**22)** Observed pooled mop water outside back of facility. Mop water shall be disposed properly into approved septic system. **Repeat Violation.**

**35)** - Clean knife rack to remove accumulation of dust and food debris.

- Remove metal cart (under small mixer) or refinish so as to be smooth, non-absorbent and easily cleanable.

Remove heavily worn/damaged wood cart stored by donut fillings.

- Continue to clean donut racks to remove accumulated food residues.

**38)** Install end caps for light covers in prep areas.

**39)** No thermometer is available for checking cooking/reheating/hot holding temperatures. Provide a bimetallic probe thermometer.

**45)** – Continue to clean floors throughout facility, especially under and behind **all** equipment and shelving to food debris/residues.

- Continue to repair **all** damaged areas of floor throughout facility, particularly around the proof box, stove and fryer, so as to be smooth, durable and easily cleanable **within 15 days**. All repairs shall be sealed so as to be easily cleanable.

**NOTE:**

**\*\*Current floor repairs will be accepted on a performance basis. Future violations relating to floor repairs will require a new floor be installed.** New floor materials/methods shall be approved by this Department prior to installation.

**\*\*This Department strongly recommends the following:**

- 1) Implement cleaning schedule, particularly for night staff, so as to prevent the accumulation of grease and food residues.
- 2) Provide signs at utensil sink directing employees to properly wash (1<sup>st</sup> basin), rinse (2<sup>nd</sup> basin) and sanitize (3<sup>rd</sup> basin).
- 3) Provide employee training and signage for facility discussing proper food handling techniques, particularly on hot/cold holding, cooling and reheating previously cooked foods.<sup>9</sup>