

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

<b>DBA/NAME Dolly O Donuts</b>		<b>DATE 5/15/08</b>	
<b>ADDRESS 591 Pearson Rd. Paradise, CA 95969</b>		<b>RECHECK DATE 5 + days</b>	
<b>OWNER/OPERATOR Susan French</b>		<b>SITE # 3031</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F-23</b>	<b>SERVICE 03</b>	<b>CORRECT MINOR VIOLATIONS BY: 5 days</b>	

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>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use			√
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			√
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>			
			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							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			√
			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			√				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							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.  
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202 Mira Loma Drive  
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(530) 538-7281 or (530) 891-2727  
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[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 5/15/08</b>
Food Safety Cert Name: Valid Certificate Available	<b>Exp. Date: 01/10/2011</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7)** Observed air temperature in walk-in cooler to be 45°F rather than below 41°F as required.
- 9)** Soups are reportedly cooled at room temperature. Proper cooling techniques were explained during the inspection.
- 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 probe thermometer.
- 41)** Waste water from ice machine is being discharged onto the ground outside of facility. Repair.
- 44)** Mop water is being dumped into utensil sink. Install an approved janitorial sink or curbed cleaning facility for the disposal of mop water.
- 45)** – Continue to clean floors throughout facility, especially under and behind **all** equipment and shelving to food debris/residues.  
 - Observed pooled water under new floor repairs. **Repeat violation.** Install a new floor that is durable, smooth, nonabsorbent, easily cleanable and self-coved **within 3 months.**

**NOTE:**

**\*\*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.

**\*\*Re-inspection fees apply to this and all subsequent inspections.**