

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

DBA/NAME Dolly O Donuts		DATE 1/07/2010	
ADDRESS 591 Pearson Rd. Paradise, CA 95969		RECHECK DATE 1 + week	
OWNER/OPERATOR Ken/Marianne Scott		SITE # 3031	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F - 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 11/13/2013				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly				SPECIAL PROCEDURES						
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS									√	19. Consumer advisory provided for raw or undercooked foods			
			7. Proper hot and cold holding temperatures	√		√			√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	8. Time as a public health control: Proper procedures & records				WATER & WASTE WATER						
			9. Proper cooling methods			√	√			21. Hot and cold water available Temp			
			10. Proper cooking time & temperatures			√	LIQUID WASTE DISPOSAL						
			11. Proper reheating procedures for hot holding			√	√			22. Sewage and wastewater properly disposed			
							VERMIN						
							√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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.				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						
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			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				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S.
	RECEIVED BY:	
	Page 1 of 2	

DBA/NAME Dolly O Donuts	DATE 1/07/2010
Food Safety Cert Name: Marianne Scott	Exp. Date: 11/13/2013
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7)** Observed two containers of creamer at 47-52°F on countertop for customer coffee, reportedly for less than half an hour. Creamer was moved to prep refrigerator upon request.
- 9)** Cooked soups are reportedly cooled to 90°F at room temperature and then moved to the walk-in cooler in covered containers to continue cooling. See #9 on back for proper cooling procedures. Proper cooling procedures were discussed during inspection.
- 10)** Cooking temperature of eggs is reportedly not being checked. Check temperature of cooked eggs with probe type thermometer (see #10 on back for proper cooking temperatures).
- 11)** Previously cooked soups are reportedly reheated in steam table to an unknown temperature. Previously cooked foods must be rapidly reheated to at least 165°F.
- 14)** Observed food debris on base of slicer. Slicer must be properly cleaned after each use.
- 29)** Observed an unlabeled chemical spray bottled above dishwasher.
- 30)** Observed an open bag of bulk sugar in back storage area. Food must be stored in a container with a tight fitting lid. Observed dough on floor of walk-in cooler.
- 33)** Clean donut storage racks and food containers to remove accumulation of food debris/residues.
- 35)** - Remove or replace heavily worn and un-cleanable cart in back storage area.
- Clean mixers to remove accumulation of food residues.
- 36)** Observed a soiled Styrofoam cup used as a scoop in nuts in walk-in cooler rather than a handled scoop as required.
- 40)** Observed a few wiping rags on food contact surfaces in front prep area. Wiping rags must be used once and discarded or stored in a sanitizer solution between uses.
- 45)** Clean floors in utensil wash area to remove pooled water.