

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

DBA/NAME Donut Wheel		DATE 10-6-08	
ADDRESS 1536 Hwy 99, Gridley 95948		RECHECK DATE 4 days	
OWNER/OPERATOR		SITE # 4011	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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	
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _10-19-10_				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			x	
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source				
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
	x		5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		x	9. Proper cooling methods				WATER & WASTE WATER							
		x	10. Proper cooking time & temperatures				x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
							VERMIN							
							x			23. No rodents, insects, birds, or animals				
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							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							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
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:

See second page.

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

6- Fill empty paper towel dispenser at handsink in restroom.

14, 34- Repair/ replace damaged sink—water leaks from one compartment into the other compartment under the center divider. Contact repair person to repair sink immediately. Properly wash (hot, soapy water), rinse and then sanitize dishes using an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal water) rather than just washing then rinsing dishes. Note: No dishes being washed at time of inspection.

30- Clean bulk food containers, in between bags of food, of spilled flour, etc. Replace damaged bulk food containers (and lids).

33- a) Remove cardboard liners on storage platforms. Cloth shelf liner removed from counter (under coffee carafe) during inspection—OK to use non-absorbent rubber netting or washable plastic tray if needed.

b) Provide solid front on shortening platform to seal up gap below platform—front panel shall be smooth, easily cleanable, durable and non-absorbent.

33, 45- Seal up hole in wall in back of cabinet (in front dispensing area) and in wall in back prep area.

35- Clean major equipment of some dried food debris.

b) Replace domestic refrigerator in back prep area—replacement shall be an NSF approved, commercial refrigerator designed for the intended use (storage of opened containers of food).

40- Some used cleaning rags observed on various counters. Soak used cleaning rags in container of sanitizer in between uses.

44- a) Jar of home canned apricots observed in domestic refrigerator—reportedly owner's personal food. Remove jar of home canned apricots from food facility.

b) Remove unused equipment (ie: storage containers observed near utensil sink) so as to eliminate clutter and facilitate cleaning.

45- a) Clean floor, especially in hard to reach areas, of food debris, dust accumulation, residues, etc. Clean walls, in hard to reach areas (ie: behind equipment), of residues and dried food debris.

b) Replace worn, damaged floor in back prep area. Floor shall be smooth, easily cleanable, non-absorbent, durable and in good repair; and shall be self-coved up the walls.