

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

DBA/NAME Donut Wheel		DATE 4-27-09	
ADDRESS 1536 Hwy 99, Gridley 95948		RECHECK DATE	
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							FOOD FROM APPROVED SOURCES							
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source				
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations				
			5. Hands clean and properly washed; gloves used properly			x			x					
x			6. Adequate handwashing facilities supplied & accessible				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														
25. Personal cleanliness and hair restraints							x	39. Thermometers provided and accurate						
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							x	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.							x	48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x	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 indicted violations by the next scheduled time, call this office prior to the inspection day.

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R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5, 25- Food handler observed wearing nail polish, ring—not wearing disposable gloves while handling food. Food handler observed with unconfined long hair, also wearing open-toed shoes while working.
- 14- a) Some food debris observed in cappuccino machine—machine reportedly cleaned every 2 weeks, drip tray wiped down daily. Clean all removable parts daily in utensil sink. Rinse cappuccino machine mixing chambers with hot water every 4 hours.
- b) Dried food debris observed in “clean” mixer bowl.
- c) Remove damaged, hard to clean utensils (ie: wire whisk observed at utensil sink with cut/ missing wire parts).
- 30- Clean bulk food containers, in between bags of food, of spilled flour, etc. Replace damaged bulk food containers (and lids). Opened bulk bag of donut mix observed on storage platform.
- 33- a) Remove cardboard and newspapers lining shelves, and in other locations so as to eliminate clutter and facilitate cleaning.
- b) Remove cardboard liner on top of shortening storage platform—refinish platform top as needed so as to be smooth, easily cleanable, non-absorbent and in good repair.
- 34- Replace existing 2- compartment utensil sink with 3-compartment utensil sink for dishwashing within the next 12 months. Utensil sink shall be NSF approved with dual integral drainboards. Note: No dishes being washed at time of inspection.
- 35- Clean major equipment of some dried food debris (ie: mixer). Defrost storage freezer.
- 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).
- 38- Replace missing end caps on overhead lights (plastic sleeves/ covers observed on lights) in back prep area.
- 40- Some used cleaning rags observed on various counters. Soak used cleaning rags in container of sanitizer in between uses.
- 44- a) Remove unused equipment (ie: storage containers observed near utensil sink) so as to eliminate clutter and facilitate cleaning.
- b) Provide a hanger for drying/ storage of mop in between uses.
- c) Front door left open—provide a screen door or air curtain over door if door is to remain open.
- d) Some personal items observed on shelf near food containers for restaurant—keep personal items stored separately from food and food containers.
- 45- a) Clean floor, especially in hard to reach areas, of food debris, dust accumulation, residues, etc. Clean walls, especially 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.