

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

DBA/NAME "Deol"icious Subway Sandwiches		DATE 12-16-08	
ADDRESS 1540 Hwy 99, Gridley		RECHECK DATE	
OWNER/OPERATOR		SITE # 4029	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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 _____				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
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			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			10. Proper cooking time & temperatures				WATER & WASTE WATER						
x			11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			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													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						
			27. Food separated and protected				PHYSICAL FACILITIES						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified				43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained				44. Premises; personal/cleaning items; vermin-proofing						
			32. Food properly labeled & honestly presented				PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							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.

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: mailed/ faxed
Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No current food safety certificate holder working at this facility—at least one person working at this facility shall pass an approved food safety exam within the next 60 days.
- 6- Fill/ replace paper towel dispenser at handsink in prep area. Stack of paper towels available on top of paper towel dispenser.
- 14- a) Clean and then sanitize cutting boards (on sandwich prep refrigerator) at least every 4 hours rather than reportedly sanitizing cutting board during the day and cleaning then sanitizing cutting board at the end of the day.
- b) Fill sanitizing compartment, at utensil sink, with hot water rather than cold water.
- 41- Repair leaking utensil sink faucet.
- 52- Some boxes of single use utensils (ie: deli tray lids) observed on storage shelf unit near cleaning and misc. supplies (ie: paint).