

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

DBA/NAME "Deol"icious Subway Sandwiches		DATE 7-28 -09	
ADDRESS 1540 Hwy 99, Gridley 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 4029	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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. FSC Exp. Date: 2-11-11						x			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
x			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized					x
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES								
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source					
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed					
			6. Adequate handwashing facilities supplied & accessible					x			x	17. Compliance with Gulf Oyster Regulations					
TIME & TEMPERATURE RELATIONSHIPS																	
x			7. Proper hot and cold holding temperatures								x	18. Compliance with variance, specialized process, & 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						WATER & WASTE WATER								
		x	10. Proper cooking time & temperatures						x			21. Hot and cold water available					
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT				OUT					
24. Person in charge present and performs duties																	
25. Personal cleanliness and hair restraints																	
GENERAL FOOD SAFETY REQUIREMENTS																	
26. Approved thawing methods used, frozen food maintained frozen.																	
27. Food separated and protected																	
28. Fruits and vegetables washed as required.																	
29. Toxic substances properly identified, stored, used																	
FOOD STORAGE/ DISPLAY/ SERVICE																	
30. Food properly stored; food storage containers identified																	
31. Consumer self-service facilities properly constructed and maintained																	
32. Food properly labeled & honestly presented																	
EQUIPMENT/ UTENSILS/ LINENS																	
33. Nonfood contact surfaces clean and in good repair.																	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available																	
35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity																	
36. Equipment, utensils and linens: Properly stored and used																	
37. Vending machines																	
PHYSICAL FACILITIES																	
41. Plumbing: Plumbing in good repair, proper backflow devices																	
42. Garbage and refuse properly disposed; facilities maintained																	
43. Toilet facilities: properly constructed, supplied, cleaned																	
44. Premises; personal/cleaning items; vermin-proofing																	
PERMANENT FOOD FACILITIES																	
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean																	
46. No unapproved private homes/ living or sleeping quarters																	
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT																	
47. Signs posted; last inspection report available																	
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

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- No hot water available at restroom handsink—adjust/ repair instantaneous hot water heater to provide hot water.
- 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) Clean tomato slicer with soapy water rather than just spraying slicer with water before sanitizing.
- 33- Clean shelves, at front counter of some dust accumulation and misc. debris in hard to reach areas.
- 35- Clean beverage dispenser, around nozzles, of sticky residues.
- 36- Some boxes of "to go" containers observed on shelf below containers of chemicals/ cleaning supplies in back room.
- 41- Repair leaking utensil sink faucet. Resecure loose utensil sink to wall.
- 44- a) Provide a hanger for air drying/ storage of mop in between uses.
b) Clean up/ organize items stored around janitorial sink and chemical storage shelves.
c) Keep food (ie: boxed juice containers) stored away from shelf used for employee's personal items.
- 45- Clean walls, in hard to reach areas, of some dried residues, etc.