



Date of Inspection: 18 SEP 14

Facility Name: BREAD & BUTTER MFR Phone Number 530 759 9101 PR ID # 4319
 Facility Site Address: 21 BOWMAN ST City: BUTTESIDE Zip 96106
 Permit #: 14-130360 Exp Date: 6/24/15 Permit Holder: DANNY HENSCHEL Type of Inspection: ROUTINE

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 COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

In	N/O-N/A	COS	MAJ	OUT	In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					FOOD FROM APPROVED SOURCES				
X					X				
1. Demonstration of knowledge; food safety certification					15. Food obtained from approved source				
Food Safety Cert Name: <u>TAMARA HENSCHEL</u> Exp. Date: <u>6/11/13</u>					16. Compliance with shell stock tags, condition, display				
					17. Compliance with Gull Oyster Regulations				
EMPLOYEE HEALTH & HYGIENIC PRACTICES					CONFORMANCE WITH APPROVED PROCEDURES				
X					X				
2. Communicable disease; reporting, restrictions & exclusions					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X					CONSUMER ADVISORY				
X					19. Consumer advisory provided for raw or undercooked foods				
X					Highly Susceptible Populations				
3. No discharge from eyes, nose, and mouth					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
4. Proper eating, tasting, drinking or tobacco use					WATER/HOT WATER				
PREVENTING CONTAMINATION BY HANDS					21. Hot and cold water available				
X					Temp <u>71/20 9K</u>				
5. Hands clean and properly washed; gloves used properly					LIQUID WASTE DISPOSAL				
X					22. Sewage and wastewater properly disposed				
6. Adequate handwashing facilities supplied & accessible					VERMIN				
TIME AND TEMPERATURE RELATIONSHIPS					23. No rodents, insects, birds, or animals				
X									
7. Proper hot and cold holding temperatures									
X									
8. Time as a public health control; procedures & records									
X									
9. Proper cooling methods									
X									
10. Proper cooking time & temperatures									
X									
11. Proper reheating procedures for hot holding									
PROTECTION FROM CONTAMINATION									
X									
12. Returned and re-service of food									
X									
13. Food in good condition, safe and unadulterated									
X									
14. Food contact surfaces: clean and sanitized									

SUPERVISION		OUT	
24. Person in charge present and performs duties			
PERSONAL CLEANLINESS			
25. Personal cleanliness and hair restraints			
GENERAL FOOD SAFETY REQUIREMENTS			
26. Approved thawing methods used, frozen food			
27. Food separated and protected			
28. Washing fruits and vegetables			
29. Toxic substances properly identified, stored, used			
FOOD STORAGE/ DISPLAY/ SERVICE			
30. Food storage; food storage containers identified			
31. Consumer self-service			
32. Food properly labeled & honestly presented			
EQUIPMENT/ UTENSILS/ LINENS			
33. Nonfood contact surfaces clean			
34. Warewashing facilities: installed, maintained, used; test strips			
35. Equipment/ Utensils approved; installed; clean; good repair; capacity			
36. Equipment, utensils and linens: storage and use			
37. Vending machines			
38. Adequate ventilation and lighting; designated areas, use			
39. Thermometers provided and accurate			OUT
40. Wiping cloths: properly used and stored			
PHYSICAL FACILITIES			
41. Plumbing: 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: built, maintained, and clean			
46. No unapproved private homes/ living or sleeping quarters			
SIGNS/ REQUIREMENTS			
47. Signs posted; last inspection report available			
COMPLIANCE & ENFORCEMENT			
48. Plan Review			
49. Permits Available			
50. Impoundment			
51. Permit Suspension			

Received by (Print) Tammy Henschel Title owner
 Received by (Signature) Tammy Henschel
 Specialist (Print) Rob Robinette Specialist (Signature) [Signature] Re-inspection Date: 4/6/15