



SUTTER COUNTY ENVIRONMENTAL HEALTH  
 COMMUNITY SERVICES DEPARTMENT  
 1130 Civic Center Boulevard  
 Yuba City, CA 95993 (530) 822-7400

Date:	11/29/07
Recheck Date:	
Computer #:	1735
Correct Major Violations By:	
Correct Minor Violations By:	

**FOOD PROGRAM INSPECTION REPORT**

Rev 10/02

DBA/Name: O'Bee's Soup-Salad-Subs	Permit License: 16 1735
Address: 1655 Colusa Ave #400 Yuba City	Time In:
Owner/Operator: 95993	Time Out:
Mailing Address:	Applicable Law: Uniform Retail Food Facilities Law
Service: <input type="checkbox"/> 01-Initial <input type="checkbox"/> 02-Ongoing <input type="checkbox"/> 03-Reinspection <input type="checkbox"/> 04-Complaint <input type="checkbox"/> 05-Complaint Reinspection <input type="checkbox"/> 06-Consultation <input type="checkbox"/> 29-Construction	

The number and/or items cited below represent health and safety violations which must be corrected. Unless otherwise stated, the numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law (CURFFL) listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		X	1) Cold holding unit in food prep (sandwich) area is running around 45°. This unit must be 41° or cooler. Adjust so that top unit holds 41°. Obtain a probe thermometer to check.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			2) Back door was open inspecting. Either obtain a screened door that has no gaps on bottom or keep door closed.
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/Sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin		X	
22	Chemical Hazards			15) QUAT sanitizer in 3-part sink is 100 ppm. This concentration must be 200 ppm. Obtain QUAT strips from food supply to check concentration.
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floor/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert.			
39	Signs			
40	Other:			

Written approval from Environmental Health must be received prior to the installation of equipment and alteration or remodeling of the food facility. Written approval must be received from Environmental Health prior to any change of ownership.

REHS:

Owner/Operator: