



SUTTER COUNTY ENVIRONMENTAL HEALTH
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993

(530) 822-7400

page 1 of 2

Date:	9/24/07
Recheck/Date:	
Computer #:	2018
Correct Major Violations By:	
Correct Minor Violations By:	

FOOD PROGRAM INSPECTION REPORT

Rev 10/02

DBA/Name: Dairy Queen	Permit License: 162018
Address: 1375 Live Oak Blvd, Yuba City, CA 95991	Time In:
Owner/Operator:	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 (CURFPL) 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		
2	Cooking/Reheating		
3	Cooling		
4	HACCP Plan		
5	Pure Food		
6	Frozen Food		
7	Refrigerator Storage		
8	Food Storage		X
9	Food Display		
10	Food Labeling		
11	Thermometer		
12	Handwashing		
13	Gloves/Hand Contact		
14	Employee Habits		
15	Wash/Sanitize		
16	Utensil Sink		
17	Dishwasher		
18	Equipment		
19	Utensils		
20	Utensil Storage		
21	Vermin		
22	Chemical Hazards		
23	Spoils Storage		
24	Wiping Rags		X
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:		

8) Tomatoes stored in chemical storage area; clothing and personal items stored in food storage area. Create distinct chemical, food and personal item/clothing areas to eliminate possible contamination.

24) Many wiping cloths not in solution. Wiping cloths must be stored in sanitizer between uses in food prep areas.

8) Bag of sugar opened not in container. After opening bulk items the remainder must be stored in a container with lid.

13) Walk in refrigerator's ceiling walls and shelving unclean. Clean within 1 week!

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: *[Signature]*
 Owner/Operator: *Arthur Hara*



SUTTER COUNTY ENVIRONMENTAL HEALTH
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993

(530) 822-7400

page 2 of 2

Date: 9/24/07
 Recheck Date:
 Computer #: 2008
 Correct Major Violations By:
 Correct Minor Violations By:

FOOD PROGRAM INSPECTION REPORT

Rev 10/02

DBA/Name: Dairy Queen Permit License: 162008
 Address: 1375 Live Oak Blvd, Yuba City Time In:
 Owner/Operator: 95991 Time Out:
 Mailing Address: Applicable Law: Uniform Retail Food Facilities Law
 Service: 01-Initial 02-Ongoing 03-Reinspection 04-Complaint 05-Complaint Reinspection 06-Consultation 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 (CURFPL) 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		
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		
13	Gloves/Hand Contact		
14	Employee Habits		
15	Wash/Sanitize		
16	Utensil Sink		
17	Dishwasher		
18	Equipment		
19	Utensils		
20	Utensil Storage		
21	Vermin		
22	Chemical Hazards		
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:		

38) Unable to present food safety certification. Fax copy to 822-7109 (attn: Mark)

8) Ice cream in plastic bag containers in milk crates on floor. These crates must be off floor 6 inches to protect against possible contamination

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: [Signature]
 Owner/Operator: [Signature]