



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard, Suite A
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 1/29/13

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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: NEW DELHI PALACE Permit Holder: Mangit Dosanjh
 Address: 1060 Lincoln Rd City: Yuba City, CA Zip: 95992 Phone: 673-7994
 Computer #: 1304

Initial Ongoing Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable

COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: _____ Exp. Date: _____				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusions				25. Personal cleanliness and hair restraints	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly				28. Washing fruits and vegetables	
6. Adequate handwashing facilities supplied & accessible				29. Toxic substances properly identified, stored, used	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures				30. Food storage; food storage containers identified	
8. Time as a public health control; procedures & records				31. Consumer self-service	
9. Proper cooling methods				32. Food properly labeled & honestly presented	
10. Proper cooking time & temperatures				PROTECTION FROM CONTAMINATION	
11. Proper reheating procedures for hot holding				12. Returned and reservice of food	
PROTECTION FROM CONTAMINATION				PHYSICAL FACILITIES	
13. Food in good condition: safe and unadulterated				41. Plumbing: proper backflow devices	
14a. Food contact surfaces: clean and sanitized				42. Garbage and refuse properly disposed; facilities maintained	
14b. Proper warewashing and sanitizing procedures				43. Toilet facilities: properly constructed, supplied, cleaned	
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				44a. Premises kept free of debris and unnecessary equipment	
Sanitizer Concentration (ppm): _____				44b. Appropriate use of equipment	
FOOD FROM APPROVED SOURCES				44c. Janitorial area, provided maintained, and kept clean	
15. Food obtained from approved source				44d. Employee personal items stored in approved location	
16. Compliance with shellstock tags, condition, display				44e. Facility is equipped to prevent vermin entrance/harborage	
17. Compliance with Gulf oyster regulations				PERMANENT FOOD FACILITIES	
CONFORMANCE WITH APPROVED PROCEDURES				45. Floor walls and ceilings: built, maintained, and clean	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				46. No unapproved private homes/living or sleeping quarters	
CONSUMER ADVISORY				SIGNS/REQUIREMENTS	
19. Raw, undercooked, and confectionary containing alcohol foods				47. Signs posted; last inspection report available	
HIGHLY SUSCEPTIBLE POPULATIONS				COMPLIANCE & ENFORCEMENT	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				48. Plan Review	
WATER/HOT WATER				49. Permits Available <u>3/2013</u>	
21. Hot and cold water available				50. Impoundment	
Ware Sink Temp <u>110</u> °F Hand Sink Temp <u>100</u> °F				51. Permit Suspension	
LIQUID WASTE DISPOSAL				52. Other	
22. Sewage and wastewater properly disposed				NON-PERMANENT FOOD FACILITIES	
VERMIN				53. Mobile Food Facilities	
23. No rodents, insects, birds, or animals				54. Temporary Food Facilities	

Owner/Operator: _____

Title: Contractor

REHS: _____



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Address: 1060 LINCOLN RD. City: Yuba City, CA Zip: 95991 Phone: 673-7994

ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.

OBSERVATIONS AND CORRECTIVE ACTIONS

35. No utensil storage above 3-comp sink. Provide w/in 2 weeks.

45. Delivery doors not marked. Mark as delivery doors & no customer entry.

OK to use new addition to cook.

1. No certified food manager. Have one person certified w/in 60 days.

No other violations noted at time of inspection

Owner/Operator: _____

Title: Contractor

REHS: _____