

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

DBA/NAME LaLonde's Manzanita Market		DATE 10-6-08
ADDRESS 596 E. Evans Reimer Rd, Gridley 95948		RECHECK DATE
OWNER/OPERATOR		SITE # 1319
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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 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						x	12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _1-11-10__				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		x	x	
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source				
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
x			9. Proper cooling methods				WATER & WASTE WATER							
	x		10. Proper cooking time & temperatures							21. Hot and cold water available			x	
x			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
							VERMIN							
							x			23. No rodents, insects, birds, or animals				
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							
24. Person in charge present and performs duties							39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							x	41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented							x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.							x	48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension							
37. Vending machines							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.

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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5, 6- Food handler observed drying hands on cloth towel (lying on slicer). Refill paper towel dispenser at deli handsink.
- 14- a) Cutting boards and slicer are reportedly cleaned with a cleaning rag (observed) soaking in soapy bleach water. Properly wash (hot, soapy water) food processing equipment such as the slicer and cutting boards, rinse (clear water) and then sanitize, using an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal water). Note: Do not add soap to bleach/ water.
- b) Utensils and food containers are reportedly washed (hot, soapy water) then rinsed with water and then air dried. Properly wash, rinse and then sanitize utensils and food containers.
- 20- No quarterly nitrate water test results were received for the 3rd quarter—test results are past due. Immediately have well water tested for nitrates and submit test results (for 4th quarter) to this Dept.
- 26- Two bags of frozen chicken observed defrosting on prep table—placed into refrigerator to defrost during inspection.
- 32- a) No labels observed on wrapped self-serve tamales. Contact distributor/ manufacturer for tamales to obtain labels.
- b) No manufacturer's name or address on bags of ice (made at LaLonde's Manzanita Market).
- 33- Clean beverage box cabinet of spilled syrup and residues.
- 35- a) Clean major equipment (ie: beverage dispenser) of some residues, etc.
- b) Repair/ replace broken (unplugged) prep refrigerator.
- c) Replace ripped door seal on main door of walk-in cooler.
- 39- Replace missing thermometer in refrigerated deli case (40° F) and in display refrigerator.
- 43- Remove misc. items, equipment observed in restroom.
- 44- a) Jar of home canned jalapeno peppers observed in prep refrigerator—reportedly owner's personal food. Jar of jalapeno peppers removed from prep refrigerator to be taken home/ removed from facility.
- b) Remove misc. items, including boxes of twist ties, observed on ice machine.
- 45- Clean floors in hard to reach areas, of misc. debris and dust accumulation. Clean walk-in cooler ceiling of dust accumulation.