

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

DBA/NAME Palermo Liquor- (DBA) Dave's Liquor		DATE 3-6-08	
ADDRESS 2044 Palermo Rd., Palermo		RECHECK DATE 4+ days	
OWNER/OPERATOR Upkar S. Dahliwal		SITE # 1379	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 2+ days	

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										13. Food in good condition, safe and unadulterated			X
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			X
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
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			
X			5. Hands clean and properly washed; gloves used properly						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						
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						X				22. Sewage and wastewater properly disposed			
							VERMIN						
										23. No rodents, insects, birds, or animals			X
						OUT							
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			OUT
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			X
			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.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			27. Food separated and protected			X				42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			X
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			X
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			X
			31. Consumer self-service facilities properly constructed and maintained			X				46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented				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							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:

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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. **XX**

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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-** No paper towels or dispenser in restroom.
- 13-** Observed packages of beverage mixes stored on floor of retail area in cardboard boxes soiled with some dried rodent droppings. Observed one torn bag of beverage mix. Beverage mixes removed from retail area during inspection. –Observed packaged sunflower seeds stored on floor of retail area in display bucket lined with newspaper and littered with misc. trash. –Observed torn bag of ice in display freezer.
- 14, 31-** Observed beverage nozzle for Pepsi soda encrusted with residues.
- 23, 33, 45-** Observed dried rodent droppings and tufts of fur on floors in corner/along sidewall of retail area (behind display units, i.e. accessory pegboards, ice freezer), inside walk-in, inside front storage cabinets and on display shelves at pet food. Facility shall be properly cleaned to remove all signs of vermin within next 48 hours. Note: Pest control contract verified.
- 27-** Observed cartons of eggs stored on shelf above packaged foods in retail display refrigerator.
- 31-** Observed disposable beverage cups stored on piece of bare wood at beverage counter. Clean countertops to remove some sticky residues. –No tongs for individual bulk jerky display containers. Provide disposable tongs; tongs and jerky containers shall be discarded when containers are empty. –Remove non-disposable 'Old Trapper' jerky display case and tongs from facility.
- 38-** Provide shatterproof bulbs/sleeves for fluorescent lighting at display doors of walk-in.
- 43-** Remove loose duct-tape at cabinet/wall junction in restroom to facilitate cleaning.
- 44-** Observed dusty residues and some dead insects on retail shelves. –Remove (unused) hot case from facility to facilitate cleaning. –Chain CO2 tanks to rigid structure. –Remove bucket filled with some icy water stored on crate inside walk-in to facilitate cleaning.
- 45-** Clean floor in back area under water heater, janitorial sink and other hard-to-reach areas to remove misc. debris/trash.