

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

<b>DBA/NAME</b> Eastside Market	<b>DATE</b> 12-14-09
<b>ADDRESS</b> 7422 Lincoln Bl., Palermo	<b>RECHECK DATE</b> 1 week
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 1381
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-13	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b> 1 week (as noted)

See reverse side for the California Retail Food 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. FSC Exp. Date:				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated	X	X	X
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
	X		5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & 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				<b>WATER &amp; WASTE WATER</b>						
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PHYSICAL FACILITIES</b>							
			26. Approved thawing methods used, frozen food maintained frozen.				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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>PERMANENT FOOD FACILITIES</b>							
			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	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						47. Signs posted; last inspection report available							
			33. Nonfood contact surfaces clean and in good repair.				48. Plan review required for new or remodel construction						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X	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 page 2

Reinspection fees will be charged for all subsequent reinspection 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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6-** No soap or paper towels in restroom. Provide pump soap dispenser and sanitary paper towel dispenser capable of dispensing one towel at a time by reinspection date noted on report (1 week).
- 13-** Observed many packaged foods (i.e. pastas, rice) adulterated by insects. Observed 2 cans of Similac powdered baby formula to be expired (12-1-09 and 5-1-09). Foods and formula voluntarily discarded to trash during inspection, see VC&D. Note: Baby formula shall not be sold past expiration dates noted on product.
- 14, 34, 45-** Three-compartment utensil sink has been removed; no approved utensil washing facilities available for properly cleaning/sanitizing beverage equipment, tongs or ice scoop. Three-compartment utensil sink shall be replaced and properly installed by reinspection date noted on report (1 week). Ensure sink is equipped with hot (120°F) water, routed to drain into an approved indirect sewage connection (i.e. floor sink) and wall behind sink properly finished off (i.e. FRP or equivalent wall panels). **If three-compartment utensil sink is not available and/or properly installed by reinspection date then all beverage, ice and unpackaged food sales (i.e. beef jerky/sticks) shall be suspended.**
- 32-** No labels on bags of ice produced/packaged at this facility.
- 35-** Clean underside of Cappuccino machine to remove beverage residues. Clean retail shelves at pasta and rice display to remove dead insects and dust. Clean plastic panel in ice machine to remove some mildew.
- 41-** Condensate for walk-in cooler draining into bucket.
- 44, 45-** No hot water at mop sink. Provide FRP, or equivalent, wall panels behind mop sink.
- 45-** Paint ceiling in restroom to be non-absorbent and easily cleanable.
- 48-** Observed restroom remodel and new beverage counter in retail area. As noted, utensil sink was removed. Submit revised plans to this Department regarding aforementioned changes.

