

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

DBA/NAME Farmers Market	DATE 6-9-09
ADDRESS 2191 Palermo Rd., Palermo	RECHECK DATE 3 days
OWNER/OPERATOR	SITE # 1383
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-14	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 3+ days

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: 2010					X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
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			
TIME & TEMPERATURE RELATIONSHIPS								X		18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures	X		X		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				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							X			VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
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							
GENERAL FOOD SAFETY REQUIREMENTS						40. Wiping cloths: properly used and stored							
26. Approved thawing methods used, frozen food maintained frozen.						PHYSICAL FACILITIES							
27. Food separated and protected						41. Plumbing: Plumbing in good repair, proper backflow devices							
28. Fruits and vegetables washed as required.						42. Garbage and refuse properly disposed; facilities maintained							
29. Toxic substances properly identified, stored, used						X	43. Toilet facilities: properly constructed, supplied, cleaned						
FOOD STORAGE/ DISPLAY/ SERVICE						44. Premises; personal/cleaning items; vermin-proofing							
30. Food properly stored; food storage containers identified						PERMANENT FOOD FACILITIES							
31. Consumer self-service facilities properly constructed and maintained						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
32. Food properly labeled & honestly presented						46. No unapproved private homes/ living or sleeping quarters							
EQUIPMENT/ UTENSILS/ LINENS						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
33. Nonfood contact surfaces clean and in good repair.						47. Signs posted; last inspection report available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						X	48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used						X	50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2

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.

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

R.E.H.S.

RECEIVED BY: faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-** (Automatic) paper towel dispenser inoperable, reported battery low and to be changed out.
 - 7-** Observed some foods (i.e. chicken pieces, fried burritos, sausage) stored on lower shelf of hot case to be 108-117°F, reportedly for short time period. Hot case temperature adjusted during inspection. Monitor internal temperatures of foods hot-holding in hot case, with available digital probe thermometer, to ensure 135+°F.
 - 29-** Observed insect/pest sprays, noted for domestic/household use only, stored on prep table shelf and in cabinet under hot case. Provide sprays intended for use in food facilities.
 - 34-** Observed various misc. food and non-food items stored in basins and atop drainboards of utensil sink.
 - 35-** Clean electric slicer in hard-to-reach areas to remove some dried (tomato seed/vegetable) debris/residues.
 - >Clean inside gourmet beverage machine (having cappuccino mocha, hot cocoa, cappuccino French vanilla) to remove excess powdered residues and as noted on door inside machine. Clean underside panel (below nozzles) on Kona iced coffee machine to remove some beverage residues. Continue to clean undersides of soda machine nozzle casings and around ice chute to remove sticky residues.
 - >Clean panel inside ice bin to remove some mildew. Observed lid to ice bin to be duct-taped around edges.
 - 36-** Chain CO2 tanks to rigid structure.
 - 45-** Clean floor under soda syrup box rack to remove misc. debris.
- Note:** Some sandwiches are made-to-order. Reported that table-top cold-holding unit will be provided (within next 6-months) for such food prep.
>Reported that facility to undergo some meat processing (i.e. grinding/slicing of beef) and designated prep area will be provided and operational procedures in place.