

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

DBA/NAME Bangor Grocery		DATE 2-11-08
ADDRESS 5704 La Porte Rd. #B, Bangor		RECHECK DATE
OWNER/OPERATOR Kathleen Rich		SITE # 1465
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-15	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							X			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized			
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							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
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			X
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.										41. Plumbing: Plumbing in good repair, proper backflow devices			X
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			
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								X		SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
EQUIPMENT/ UTENSILS/ LINENS										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										49. Permits Available			X
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 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:

Page 1 of 2

DBA/NAME Bangor Grocery	DATE 2-11-08
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6, 21, 41-** Observed no hot water available at hand sink and faucet to be leaking. Reported adjacent janitorial sink used for handwashing. Repair hand sink so as to have water of at least 100°F available. Note: Temperature of janitorial sink ok (120+°F) at time of inspection.
- 27-** Observed cartons of raw shell eggs stored on shelf above milk in display refrigerator.
- 31, 49-** This facility is currently permitted as "Market No Prep". Remove manufacturer's bulk jerky display case and glass jars. It is understood that bulk jerky can only be sold from disposable containers and with disposable tongs available.
- 32-** No labels on ice bagged at facility.
- 35, 41, 44, 45-** Observed ice machine in operation located in unfinished area with drainpipe lying across floor in back room. Repair damaged wall behind ice machine and relocate machine so as to be on self-covered sheet vinyl floor and under 'finished' ceiling area. Raise drainpipe to provide air gap, route pipe through wall to drain outside of facility into outdoor gravel-filled sump and screen end of pipe to prevent vermin/insect entry. Seal gaps at door/floor junction of back room.
- 38-** Provide shatterproof bulbs/covers for overhead lights in back room.
- 41, 44-** Repair leaky faucet of janitorial sink and clean to remove mold.

Note: Usage of ice machine without facility having utensil sink is acceptable on performance basis. If this facility changes owner(s) or expands food production beyond ice then an approved 3-compartment utensil sink will be required.