

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

DBA/NAME Raja Liquor's		DATE 3-6-08
ADDRESS 7415 Lincoln Blvd., Palermo		RECHECK DATE
OWNER/OPERATOR Gurdial Singh		SITE # 1477
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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		X	
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				
X			6. Adequate handwashing facilities supplied & accessible				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							
						X				23. No rodents, insects, birds, or animals				
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
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.							PERMANENT FOOD 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							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							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							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							
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.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 13-** Observed some dented and springy canned foods stored on floor of retail area. Observed bag of dried pasta to be adulterated by bugs. Foods voluntarily removed from retail area during inspection.
- 31-** Observed soiled parchment paper inside donut display cabinet. –Clean inside microwave, under nozzle housings of soda machines and gourmet coffee machine to remove food residues. –Observed disposable cup lids and straws stored in wooden box.
- 33-** Clean countertops under beverage/food equipment to remove dust/food debris and inside front cabinets to remove dust and some dried/old rodent droppings. –Seal bare wood shelf above utensil sink.
- 34-** Observed basins of utensil sink soiled with mold and drainboards soiled with misc. residues.
- 36-** Observed microwave stored atop stacked beverage crates on front counter. Remove crates to facilitate cleaning.
- 41-** Clean floor sinks (at front and at utensil sink) to remove accumulated mold. –Observed water leak at front counter handsink. Repair or disconnect plumbing for handsink. –No cross-connection for hose attached and lying in janitorial sink.
- 44-** Chain CO2 tanks to rigid structure. –Clean retail shelves/food products to remove dusty residues. –Generally organize/clean back storage area of misc. personal items and inoperable/unused food equipment. Seal gap at roll-up door in back storage area.
- 45-** Clean under ice machine, utensil and janitorial sinks to remove misc. items and debris.