

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

<b>DBA/NAME</b> UGA Enterprise (Raja Liquors)	<b>DATE</b> 1-14-09
<b>ADDRESS</b> 7415 Lincoln Bl., Palermo	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 1477
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-13 <b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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 reserve of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated	X		X
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
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			
X			6. Adequate handwashing facilities supplied & accessible					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							21. Hot and cold water available			X
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
						OUT	X			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										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			
<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			X
			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			X				44. Premises; personal/cleaning items; vermin-proofing			X
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
			30. Food properly stored; food storage containers identified			X				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			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.			X				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			X				51. Permit Suspension			
			37. Vending machines							52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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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.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 13-** Observed some ice creams/frozen fruit bars that had previously melted stored in chest freezer. Damaged foods removed from retail during inspection.
- 21-** No hot water at beverage counter sink.
- 29-** Observed spray cans of Raid and Hot Shot (for household/domestic use only) stored on shelf above utensil sink.
- 30-** Observed box of packaged cheese stored directly on floor of walk-in cooler.  
>Observed canned/bottled beverages stored in display tubs of melted ice/still water.
- 32-** Observed some unlabeled ice creams stored in retail freezer.  
>No ingredient list(s) available for donuts. Provide.
- 33-** Seal bare wood shelf above utensil sink to facilitate cleaning.
- 34-** Observed utensil sink basins and drainboards obstructed by numerous misc. items (i.e. peg board, personal utensils, water jug, bottled beverages). Reported that beverage machine nozzles and tongs are 'cleaned' in bucket. Ensure utensil sink is used to properly wash/rinse/sanitize nozzles, tongs and other utensils.
- 35-** Clean iced coffee machine as per daily cleaning instructions noted on inside door panel.
- 36-** Observed ice scoops stored atop boxes/plastic storage containers adjacent to ice machine.
- 38-** Provide shatterproof bulb/cover for light in newly installed walk-in cooler.
- 41-** Repair drip at utensil sink faucet. Clean utensil sink floor sink to remove accumulated mold.
- 44-** Provide cross-connection devise for hose attached to mop sink faucet. Store mop to hang and not in ringer of mop bucket.
- 45-** Provide approved manufacturer's metal cove base for newly installed walk-in cooler and seal floor to facilitate cleaning.