

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

<b>DBA/NAME Ohri Brothers Chico Chevron</b>		<b>DATE 12- 2- 08</b>
<b>ADDRESS 110 W 9<sup>th</sup> St, Chico 95928</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 44</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 12</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 30 days</b>

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			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						<b>x</b>
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						
27. Food separated and protected							<b>PHYSICAL FACILITIES</b>						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						
29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained						
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned						
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						<b>x</b>
32. Food properly labeled & honestly presented						<b>x</b>	<b>PERMANENT FOOD FACILITIES</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
33. Nonfood contact surfaces clean and in good repair.						<b>x</b>	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						<b>x</b>
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						<b>x</b>	46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						<b>x</b>	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available						
37. Vending machines							48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

14, 34- Wash utensils (beverage dispenser nozzles, tongs, etc) with hot, soapy water, rinse and then sanitize utensils in an approved sanitizer—reported sanitizer normally used for utensils not available at time of inspection. No test papers available for checking sanitizer concentration in sanitizer compartment of utensil sink.

Note: Container of bleach observed in utensil washing room—OK to use appropriate concentration of bleach/ water for sanitizing utensils.

32- No manufacturer's name or address observed on bags of ice made at Ohri Brothers Chevron.

33- a) Clean shelves in cabinets at self-serve beverage counter of dust accumulation, residues, etc. Clean some display shelves of dust accumulation where needed.

b) Repair hard to open cabinet doors at self-serve beverage counter.

35- a) Clean beverage dispenser, around nozzles, of sticky syrup.

b) Replace/ repair damaged handle on microwave oven.

38- No covers on overhead lights above utensil sink. OK to use plastic sleeves (and end caps) on fluorescent light tubes.

44- a) Front doors left open at time of inspection.

b) Employee's personal items, misc. items and some containers of chemicals observed on shelves above utensil sink.

c) Mop observed stored in mop bucket. Hang mop to dry—provide mop hanger near mop sink.

45- a) Replace acoustical ceiling panels (drop in ceiling tiles) in prep/ utensil washing area. Replacement ceiling panels shall be smooth, easily cleanable, non-absorbent vinyl covered panels rather than acoustical panels.

b) Clean floor, in hard to reach areas (ie: under shelves in walk-in cooler) of misc. debris.

c) Repair damaged/ peeling flooring at door threshold to walk-in cooler.

Note: At change of ownership or if there is a menu change an NSF approved 3-compartment utensil sink with dual integral drainboards will be required.

Utensil sink compartments shall be large enough for the largest utensil to be washed.