

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

<b>DBA/NAME Ohri Brothers Chico Chevron</b>		<b>DATE 10-5-09</b>
<b>ADDRESS 110 W 9<sup>th</sup> St, Chico</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 03</b>	<b>CORRECT MINOR VIOLATIONS BY: 30 days</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				
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 6-30-11									12. Proper procedures followed for returned and reservice of food							
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																			
			2. Communicable disease; reporting, restrictions & exclusions									13. Food in good condition, safe and unadulterated							
			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>										
			4. Proper eating, tasting, drinking or tobacco use						15. Food obtained from approved source										
			5. Hands clean and properly washed; gloves used properly						16. Shell stock with completed tags, in good condition, properly stored/displayed										
			6. Adequate handwashing facilities supplied & accessible						17. Compliance with Gulf Oyster Regulations										
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																			
			7. Proper hot and cold holding temperatures						18. Compliance with variance, specialized process, & HACCP Plan										
			8. Time as a public health control: Proper procedures & records						19. Consumer advisory provided for raw or undercooked foods										
			9. Proper cooling methods						20. Licensed health care facilities/ public & private schools; prohibited foods not offered										
			10. Proper cooking time & temperatures						<b>WATER &amp; WASTE WATER</b>										
			11. Proper reheating procedures for hot holding						21. Hot and cold water available										
									22. Sewage and wastewater properly disposed										
								<b>VERMIN</b>											
									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										
			25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate										
									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					<b>x</b>					
			27. Food separated and protected						42. Garbage and refuse properly disposed; facilities maintained										
			28. Fruits and vegetables washed as required.					<b>x</b>		43. Toilet facilities: properly constructed, supplied, cleaned									
			29. Toxic substances properly identified, stored, used						44. Premises; personal/cleaning items; vermin-proofing										
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PERMANENT FOOD FACILITIES</b>											
			30. Food properly stored; food storage containers identified						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					<b>x</b>					
			31. Consumer self-service facilities properly constructed and maintained					<b>x</b>		46. No unapproved private homes/ living or sleeping quarters									
			32. Food properly labeled & honestly presented					<b>x</b>		<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>									
<b>EQUIPMENT/ UTENSILS/ LINENS</b>																			
			33. Nonfood contact surfaces clean and in good repair.					<b>x</b>		47. Signs posted; last inspection report available									
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available					<b>x</b>		48. Plan review required for new or remodel construction									
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					<b>x</b>		49. Permits Available									
			36. Equipment, utensils and linens: Properly stored and used						50. Impoundment of unsanitary equipment or food										
			37. Vending machines						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 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.**

**RECEIVED BY: mailed/ faxed**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

Note: Hot water heater has been replaced and hot water is available at utensil sink faucet at time of inspection.

28, 32, 35, 41- Cut tomatoes (reportedly purchased precut) observed in prep refrigerator—no receipts/ invoice available at time of inspection. Fax copy of receipt/ invoice to this Dept. It is understood that all produce will be purchased prewashed and precut. Copies of all receipts for such produce are to be kept at this facility so as to be available at time of inspection. All produce that requires washing shall be washed in an approved produce prep sink before being cut or displayed as ready to eat. It is understood that newly installed/ existing prep sink (without drainboard) will be replaced with an approved prep sink (with attached drainboard) within the next 2 ½ months. Route prep sink drain line to an approved indirect sewage connection.

31- a) Relocate pizza hot holding cabinet, which is currently on shelf in front of sandwich prep area into prep area—cart (observed) reportedly will be used for storage of pizza hot holding cabinet in prep area.

Note: No pizza observed in hot holding unit.

b) Provide tongs for unpackaged jerky at front counter.

33- Repair/ replace worn/ damaged areas of cabinets/ shelves at self-serve beverage counter. Cabinets being cleaned during inspection.

34- Replace existing utensil sink faucet with a longer faucet which extends over all 3 compartments of utensil sink.

41- Repair leaking utensil sink drain line.

45- Replace base tiles along walls in restroom as well as along base of cabinet at self-serve beverage counter and replace with approved cove base tiles.

Cove base tiles shall be installed flush with floor tiles, forming a 3/8 inch radius at the floor/ wall and floor/ cabinet junctures.