

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

DBA/NAME JoAnn Fabric & Craft Store #920	DATE 10/26/07
ADDRESS 2485 Notre Dame Blvd. #310, Chico, CA	RECHECK DATE
OWNER/OPERATOR	SITE # 2055
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			
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation						
		X	1. Demonstration of knowledge; food safety certification						X	12. Proper procedures followed for returned and reservice of food		
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X				13. Food in good condition, safe and unadulterated		
	X		2. Communicable disease; reporting, restrictions & exclusions						X	14. Food contact surfaces: clean and sanitized		
	X		3. No discharge from eyes, nose, and mouth						Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other			
		X	4. Proper eating, tasting, drinking or tobacco use						Sanitizer Concentration (ppm):			
PREVENTING CONTAMINATION BY HANDS			FOOD FROM APPROVED SOURCES									
X			5. Hands clean and properly washed; gloves used properly						X	15. Food obtained from approved source		
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed		
TIME AND TEMPERATURE RELATIONSHIPS			CONFORMANCE WITH APPROVED PROCEDURES									
		X	7. Proper hot and cold holding temperatures						X	17. Compliance with Gulf Oyster Regulations		
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
		X	9. Proper cooling methods						CONSUMER ADVISORY			
		X	10. Proper cooking time & temperatures						X	19. Consumer advisory provided for raw or undercooked foods		
		X	11. Proper reheating procedures for hot holding						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
No violations observed.			HIGHLY SUSCEPTIBLE POPULATIONS									
OK to issue Permit to Operate.			WATER/HOT WATER									
						X				21. Hot and cold water available		
Liquid Waste Disposal			LIQUID WASTE DISPOSAL									
						X				22. Sewage and wastewater properly disposed		
VERMIN			VERMIN									
						X				23. No rodents, insects, birds, or animals		
SUPERVISION						OUT						
										39. Thermometers provided and accurate		
			24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored		
PERSONAL CLEANLINESS			PHYSICAL FACILITIES									
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices		
GENERAL FOOD SAFETY REQUIREMENTS			PERMANENT FOOD FACILITIES									
			26. Approved thawing methods used, frozen food maintained frozen.							42. Garbage and refuse properly disposed; facilities maintained		
			27. Food separated and protected							43. Toilet facilities: properly constructed, supplied, cleaned		
			28. Fruits and vegetables washed as required.							44. Premises; personal/cleaning items; vermin-proofing		
			29. Toxic substances properly identified, stored, used							PERMANENT FOOD FACILITIES		
FOOD STORAGE/ DISPLAY/ SERVICE			NON-PERMANENT FOOD FACILITIES									
			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			SIGNS, MISC. REQUIREMENTS & ENFORCEMENT									
			33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available		
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction		
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							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		
			38. Adequate ventilation and lighting; designated areas, use							52. Other		
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. <input type="checkbox"/>			202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/						R.E.H.S.			
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