

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

DBA/NAME Joann's Fabrics & Crafts		DATE 8-29-08
ADDRESS 2485 Notre Dame #310, Chico		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 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES														
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 & WASTE 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														
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								
GENERAL FOOD SAFETY REQUIREMENTS														
26. Approved thawing methods used, frozen food maintained frozen.						PHYSICAL 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								
						44. Premises; personal/cleaning items; vermin-proofing								
FOOD STORAGE/ DISPLAY/ SERVICE														
30. Food properly stored; food storage containers identified						PERMANENT FOOD FACILITIES								
31. Consumer self-service facilities properly constructed and maintained						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
32. Food properly labeled & honestly presented						46. No unapproved private homes/ living or sleeping quarters								
EQUIPMENT/ UTENSILS/ LINENS														
33. Nonfood contact surfaces clean and in good repair.						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						47. Signs posted; last inspection report available								
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						48. Plan review required for new or remodel construction								
36. Equipment, utensils and linens: Properly stored and used						49. Permits Available								
37. Vending machines						50. Impoundment of unsanitary equipment or food								
						51. Permit Suspension								
						52. Other								

OBSERVATIONS AND CORRECTIVE ACTIONS:

No violations observed.

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.

RECEIVED BY:

Page 1 of