

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

<b>DBA/NAME Sub Station</b>		<b>DATE 6/25/08</b>
<b>ADDRESS 160 Convair Avenue, Chico, CA 95973</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2136</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 23</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	
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reserve of food				
			Food Safety Certificate Exp Date Yes				√			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							√			14. Food contact surfaces: clean and sanitized				
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source				
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			√	<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
√			7. Proper hot and cold holding temperatures						√	19. Consumer advisory provided for raw or undercooked foods				
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
√			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>							
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available				
√			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
							√			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>							<b>PHYSICAL FACILITIES</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							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							
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							√	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							√
31. Consumer self-service facilities properly constructed and maintained							√	46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							<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.							√	48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							√	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension							
37. Vending machines							52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

---



---



---

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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
		<b>RECEIVED BY:</b>
		Page 1 of 2

<b>DBA/NAME</b> <b>Sub Station</b>	<b>DATE</b> 6/25/08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6- Observed hand sink blocked by dirty wiping rags/towels. Keep hand sink clear/fully accessible for employee hand washing.
- 29- Observed unlabeled chemical spray container hand on hand sink. Container labeled during inspection.
- 31- Observed uncovered container of sliced lemons at customer self-service area. Clean behind nozzles of beverage dispenser to remove accumulated residues. Observed pitcher catching drainage from beverage machine. Provide indirect drainage to approved drain/floor sink.
- 33- Observed deteriorating/water damaged wood on shelves under beverage dispenser. Repair. Paint/seal back panel of cabinets at front counter to prevent water damage.
- 35- Observed domestic crock pot, refrigerator and chest freezer in use in facility. Replace all with NSF approved commercial units (domestic upright freezer okay).
- 40- Observed soiled wiping rags/towel stored in pile on floor in back storage area. Provide bag/tub for soiled rag/towel storage.
- 44- Close side gap at kitchen door and re-secure weather strip to prevent entrance of vermin.
- 45- Observed missing grout at cove base tiles by hand sink. Repair.