

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

DBA/NAME Powell's Sweet Shop		DATE 9-18-07	
ADDRESS 121 W 3rd St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2141	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 days	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES										
x			2. Communicable disease; reporting, restrictions & exclusions				x			13. Food in good condition, safe and unadulterated			
x			3. No discharge from eyes, nose, and mouth				x			14. Food contact surfaces: clean and sanitized			
x			4. Proper eating, tasting, drinking or tobacco use				Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other 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						x	17. Compliance with Gulf Oyster Regulations			
x			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES						
		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				HIGHLY SUSCEPTIBLE POPULATIONS						
									x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
							WATER/HOT WATER						
x							x			21. Hot and cold water available			
							LIQUID WASTE DISPOSAL						
										22. Sewage and wastewater properly disposed			
							VERMIN						
x							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION													
24. Person in charge present and performs duties												39. Thermometers provided and accurate	
PERSONAL CLEANLINESS												40. Wiping cloths: properly used and stored	
25. Personal cleanliness and hair restraints												PHYSICAL FACILITIES	
GENERAL FOOD SAFETY REQUIREMENTS												41. Plumbing: Plumbing in good repair, proper backflow devices	
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	x
29. Toxic substances properly identified, stored, used												PERMANENT FOOD FACILITIES	
FOOD STORAGE/ DISPLAY/ SERVICE												45. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
30. Food properly stored; food storage containers identified												46. No unapproved private homes/ living or sleeping quarters	
31. Consumer self-service facilities properly constructed and maintained												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
32. Food properly labeled & honestly presented						x							47. Signs posted; last inspection report available
EQUIPMENT/ UTENSILS/ LINENS												48. Plan review required for new or remodel construction	
33. Nonfood contact surfaces clean and in good repair.												49. Permits Available	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x							50. Impoundment of unsanitary equipment or food
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity												51. Permit Suspension	
36. Equipment, utensils and linens: Properly stored and used												52. Other	
37. Vending machines												NON-PERMANENT FOOD FACILITIES	
38. Adequate ventilation and lighting; designated areas, use												53. Mobile food facilities	
												54. Temporary food facilities	

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

Page 1 of 2