

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

<b>DBA/NAME</b> Sub Station	<b>DATE</b> 10/29/07
<b>ADDRESS</b> 2404 Park Ave., Chico, CA	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2175
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 03
	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 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			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			X				12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth										
			4. Proper eating, tasting, drinking or tobacco use										
<b>PREVENTING CONTAMINATION BY HANDS</b>										Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
			5. Hands clean and properly washed; gloves used properly							<b>FOOD FROM APPROVED SOURCES</b>			
			6. Adequate handwashing facilities supplied & accessible							15. Food obtained from approved source			
										16. Shell stock with completed tags, in good condition, properly stored/displayed			
										17. Compliance with Gulf Oyster Regulations			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			
X			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records							<b>CONSUMER ADVISORY</b>			
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures							<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>			
X			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
										<b>WATER/HOT WATER</b>			
										21. Hot and cold water available			
										<b>LIQUID WASTE DISPOSAL</b>			
										22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT				39. Thermometers provided and accurate			OUT
			<b>SUPERVISION</b>							40. Wiping cloths: properly used and stored			X
			24. Person in charge present and performs duties							<b>PHYSICAL FACILITIES</b>			
			<b>PERSONAL CLEANLINESS</b>							41. Plumbing: Plumbing in good repair, proper backflow devices			
			25. Personal cleanliness and hair restraints							42. Garbage and refuse properly disposed; facilities maintained			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							43. Toilet facilities: properly constructed, supplied, cleaned			
			26. Approved thawing methods used, frozen food maintained frozen.							44. Premises; personal/cleaning items; vermin-proofing			
			27. Food separated and protected							<b>PERMANENT FOOD FACILITIES</b>			
			28. Fruits and vegetables washed as required.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			29. Toxic substances properly identified, stored, used							46. No unapproved private homes/ living or sleeping quarters			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			30. Food properly stored; food storage containers identified							47. Signs posted; last inspection report available			
			31. Consumer self-service facilities properly constructed and maintained							48. Plan review required for new or remodel construction			
			32. Food properly labeled & honestly presented							49. Permits Available			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							50. Impoundment of unsanitary equipment or food			
			33. Nonfood contact surfaces clean and in good repair.			X				51. Permit Suspension			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				52. Other			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				<b>NON-PERMANENT FOOD FACILITIES</b>			
			36. Equipment, utensils and linens: Properly stored and used							53. Mobile food facilities			
			37. Vending machines							54. Temporary food facilities			
			38. Adequate ventilation and lighting; designated areas, use										

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:**

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<b>DBA/NAME Sub Station</b>	<b>DATE 10/29/07</b>
Food Safety Cert: Not available	<b>Exp. Date:</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1) No food safety certificate available during inspection. Mail/fax a copy of current certificate to this Department. Include the facility name on the fax/mailling.
- 33) Repair/replace the damaged/worn countertop at sandwich prep area.
- 34) No test strips available for checking sanitizer levels at the utensil sink – provide.
- 35) Replace the torn door seals on the 2-door True refrigerator in prep area.
- 39) Replace the missing thermometers inside both display refrigerators and freezer.
- 45) Clean floors under major equipment in front and back areas to remove accumulated food/misc. debris.

Note: Air temperature of the display refrigerator in customer area is 51°F- no potentially hazardous foods being stored in this unit during inspection. Do not store potentially hazardous foods in this refrigerator until it is repaired to maintain food at or below 41°F.