

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

DBA/NAME ABC Market		DATE 11-12-08
ADDRESS 715 W 9th St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2301
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			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				x			WATER & WASTE WATER			
		x	11. Proper reheating procedures for hot holding							21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
			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						x
			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						x
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						x
			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.			x	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			x	48. Plan review required for new or remodel construction						x
			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:

See second page.

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: mailed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Fill paper towel dispenser at restroom handsink.
- 33- Remove cardboard liners on shelves in storeroom.
- 35- a) Replace ripped door seal on ice freezer.
b) Replace ripped/ taped door seals on reach-in doors of walk-in cooler.
- 41- Repair leaking faucet at handsink in restroom.
- 44- a) Front doors left open during inspection. Provide air curtain over open doors or keep front doors closed.
b) Clean up storage areas—remove unused items so as to eliminate clutter and facilitate cleaning.
- 45- a) Repair damaged/ cracked areas of ceiling—ceiling in display area appears to be sagging.
b) Replace broken/ worn/ deteriorated floor tiles in display area. Replace damaged floor at walk-in door threshold. Replace damaged floor in restroom—replacement shall be smooth, easily cleanable, non-absorbent, durable, self-coved and in good repair. Remove carpeting in liquor storeroom (under sheet vinyl) so as to provide a smooth, easily cleanable, durable, non-absorbent floor.
- 48- It is understood that facility will be closed down for remodel/ construction in January. Submit plans to this Dept. for plan check prior to construction. See enclosed plan check handout for requirements. Contact City of Chico Building Dept. for their requirements.