

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

<b>DBA/NAME ABC Market</b>		<b>DATE 2-27-09</b>
<b>ADDRESS 715 W 9<sup>th</sup> St, Chico</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2301</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 15</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY:</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
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			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
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				<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</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>													
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						x	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
30. Food properly stored; food storage containers identified						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x	
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>													
33. Nonfood contact surfaces clean and in good repair.						x	47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						49. Permits Available							
36. Equipment, utensils and linens: Properly stored and used						50. Impoundment of unsanitary equipment or food							
37. Vending machines						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. <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: mailed/ faxed</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6- Provide paper towel dispenser at restroom handsink. Provide lever-type faucet handles at restroom handsink.
- 14, 34, 45- Containers of unpackaged jerky and tongs (for jerky) observed at front counter. Either discontinue selling/ serving such unpackaged food or provide an NSF approved 3- compartment utensil sink for dishwashing. Provide hot (120° F) and cold water from a mixing faucet at utensil sink. Utensil sink shall be located in a finished off prep area (ie: self-coved floor, smooth, easily cleanable, non-absorbent walls and ceiling).
- 33- Remove cardboard liners on shelves in storeroom.
- 44- Provide a hanger for drying/ storage of mop in between uses.
- 45- a) Seal edges of threshold at transition between sheet metal flooring and concrete floor in walk-in cooler so as to facilitate cleaning.  
b) Seal unfinished area of wall in restroom (above hand sink) so as to be smooth, easily cleanable, non-absorbent and in good repair. Seal up gap/ space between FRP wall panel and wall near water heater in restroom.  
c) Remove carpet on floor in liquor storeroom—floor in storeroom shall be smooth, easily cleanable, non-absorbent and in good repair (ie: sheet vinyl, vinyl tile).