

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

DBA/NAME Frost's Mini Mart		DATE 6/15/07
ADDRESS 1645 Park Ave., Chico, CA		RECHECK DATE
OWNER/OPERATOR		SITE # 2305
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			13) No tongs available for Red Vine container; provide.
2	Cooking/Reheating			16) Observed Windex, soda cans, mop, container of paint rollers, etc. stored on the utensil sink drain boards. Remove these items and keep drain boards clean and available for utensil washing.
3	Cooling			18) Replace the domestic chest freezer with an NSF approved commercial unit once existing unit is inoperable.
4	HACCP Plan			22) Observed car cleaning chemicals stored on the shelf above the utensil sink. Chemicals were removed during inspection.
5	Pure Food			26) Repair the leaks at faucet and cold water handle at utensil sink.
6	Frozen Food			27) No sanitary paper towel dispenser or paper towels at the restroom hand sink; provide a dispenser and fill.
7	Refrigerator Storage			29) Clean cabinets/drawers and countertops of both customer self-service counters to remove food/soda residues. Clean the plastic container storing condiments and straws, at the soda dispenser counter, to remove misc. residues.
8	Food Storage			31) Repair the area of damaged flooring near the ice cream freezer. Clean the floor sink under the utensil sink to remove black residues. Repair the damaged ceiling in the utensil sink room and over the coffee counter.
9	Food Display			40) Customer brought a dog into facility during inspection. Do not allow live animals to come inside facility.
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		X	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		X	
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		X	

Note: Robert Schmidt passed the ServSafe exam on 3/1/05.

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.

411 Main St.
 P. O. Box 5364
 Chico, CA 95927
 (530) 891-2727
 FAX (530) 895-6512

7 County Center Drive
 Oroville, CA 95965
 (530) 538-7281
 FAX (530) 538-7785

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