

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Tony's Market		DATE 1/22/07
ADDRESS 1385 Longfellow Avenue, Chico, CA 95926		RECHECK DATE 1 day-thermometer
OWNER/OPERATOR		SITE # 2308
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	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		x	<p>1- Employee reports delivery temperatures of potentially hazardous foods are not being checked.</p> <p>10- Observed bagged ice in display freezer without manufacturer's label. Provide manufacturer's label on all bags of ice. Note: Employee reports bagged ice obtained from Spike's Bottle Shop.</p> <p>11- Thermometer for checking cooking/hot holding temperatures of hot dogs not readily available. Provide digital probe thermometer.</p> <p>16- Employee reports utensil washing procedure of wash with bleach/soap mixture and rinse. Proper utensil washing procedure is wash with hot, soapy water/rinse/sanitize with an approved sanitizer (i.e.: 1 oz bleach to 4 gallons water). Do not mix soap with bleach.</p> <p>27- No soap or paper towels at restroom hand sink. Provide. Observed bar soap at hand washing station at utensil sink. Provide sanitary dispenser.</p> <p>29- Observed cardboard lining shelves under milk, pre-packaged sandwiches, etc. in walk-in refrigerator. Remove. Seal unfinished wood under beverage syrup box rack to be smooth and easily cleanable.</p> <p>30- Observed large gap under back door. Provide weather stripping to seal gap.</p> <p>31- Observed cardboard lining floor under milk in walk-in refrigerator. Remove.</p> <p>38- Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling		x	
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		x	
39	Signs			
40	Other			

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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
--	--

R.E.H.S.
RECEIVED BY: Signed 1/22/07
Page 1 of 1