

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

DBA/NAME Jackpot Food Mart		DATE 12-1-08	
ADDRESS 115 W 6 th St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2312	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 3-7-11_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source			
x			3. No discharge from eyes, nose, and mouth						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations			
	x		5. Hands clean and properly washed; gloves used properly						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			6. Adequate handwashing facilities supplied & accessible			x			x	19. Consumer advisory provided for raw or undercooked foods			
TIME AND TEMPERATURE RELATIONSHIPS										20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			7. Proper hot and cold holding temperatures	x		x				WATER & WASTE WATER			
		x	8. Time as a public health control: Proper procedures & records						x	21. Hot and cold water available			
		x	9. Proper cooling methods							LIQUID WASTE DISPOSAL			
		x	10. Proper cooking time & temperatures				x			22. Sewage and wastewater properly disposed			
x			11. Proper reheating procedures for hot holding							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			x
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			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
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
EQUIPMENT/ UTENSILS/ LINENS										47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.			x				48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used			x				51. Permit Suspension			
			37. Vending machines							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/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Fill paper towel dispenser at handsink in prep area.
- 7- Corn dogs (125° - 128° F) in hot holding unit at front counter. Note: Other foods +135° F in hot holding unit.
- 33- Clean shelves, in cabinets, also some display shelves, of dust accumulation and some misc. debris.
- 34- No test papers available for checking sanitizer concentration in sanitizing compartment of utensil sink.
- 35- a) Remove duct tape on door of display freezer (near front counter) and repair door if needed.
 - b) Clean beverage dispensers, around nozzles, of some sticky residues. Clean inside, top of ice machine of some mold.
- 36- a) Ice scoop stored directly on top of ice machine.
 - b) Clean utensil container, at hot holding unit on front counter, of some food debris.
- 39- Provide thermometer in display freezer near front counter.
- 44- Front door left open during part of inspection.
- 45- a) Clean floors in hard to reach areas (ie: under shelves in walk-in cooler) of misc. debris, some dust accumulation, etc.
 - b) Repair worn walls below utensil sink also below hand sink in employee's restroom.