

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

DBA/NAME Jackpot Food Mart		DATE 2-9-10	
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			14. Food contact surfaces: clean and sanitized	x		x
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			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			x			x	19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	9. Proper cooling methods				WATER & WASTE WATER						
		x	10. Proper cooking time & temperatures				x			21. Hot and cold water available			
	x		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							x			22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
						OUT	x			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			OUT
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			x
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			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			
			30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing			x
			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			x				46. No unapproved private homes/ living or sleeping quarters			
			33. Nonfood contact surfaces clean and in good repair.			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				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			
			36. Equipment, utensils and linens: Properly stored and used			x				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.

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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7, 35- Burritos (120° - 126° F) on bottom shelf in hot holding unit at front counter. Note: Other foods +135° F in hot holding unit. Final temperatures of cooked foods reportedly checked before foods are placed into hot holding unit. Check hot holding unit and repair as needed to maintain all potentially hazardous foods at 135° F or hotter.
- 14- Some food residues observed in cappuccino machine. Rinse mixing chambers of cappuccino machine every 4 hours, and clean cappuccino machine daily rather than reportedly cleaning machine less frequently.
Note: Rinse cycle run on cappuccino machine mixing chambers during inspection.
- 32- Some bags of ice observed without labels.
- 33- Clean shelves, in cabinets, also some display shelves, of dust accumulation and some misc. debris.
- 35- a) Clean beverage dispensers, around nozzles, of some sticky residues.
b) Clean inside, top of ice machine of some mold.
c) Clean walk-in cooler shelves of some mold/ dust accumulation.
d) Domestic chest-type freezer observed in back storeroom area—OK to use an upright, reach-in domestic freezer for back stock food storage.
- 36- Ice scoop stored directly on top of ice machine. Store ice scoop in a washable container (ie: ice bucket, plastic tray, etc).
- 38- Replace missing end caps on overhead lights above utensil sink.
- 39- Provide thermometer in display freezer near front counter.
- 41- Replace leaking utensil sink faucet.
- 44- a) Front door left open during part of inspection.
b) Organize storage on shelf above utensil sink—remove unused items so as to eliminate clutter.
- 45- a) Clean floors in hard to reach areas (ie: under shelves in walk-in cooler) of misc. debris, some dust accumulation, etc.
b) Clean walk-in cooler walls, ceiling and fans of dust/ mold accumulation.
c) Repair roof as needed, patch hole in ceiling in back utensil washing room/ storeroom. Refinish worn areas of walls in back room so as to be smooth, easily cleanable and non-absorbent.