

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Jackpot Mini Mart		DATE 1-18-07
ADDRESS 115 W 16 th Street, Chico 95928		RECHECK DATE
OWNER/OPERATOR James Uralil		SITE # 2312
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE	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			<p>11- Provide thermometer in refrigerator in deli prep area (34° F).</p> <p>18- Repair damaged, leaking condenser drain line in ice machine. Clean ice machine of ice buildup at drain line. Clean beverage dispenser, around nozzles, of sticky residues.</p> <p>26- Repair leaking utensil sink faucet (leaking at handles and base of faucet).</p> <p>27- Refill/ repair jammed paper towel dispenser in employee restroom.</p> <p>29- Repair loose hinge on cabinet door under microwave oven. Clean shelves, in cabinets under beverage dispensers, of dust accumulation, misc. debris.</p> <p>31- a) Clean floor, in hard to reach areas (under equipment and shelves) in prep areas, of misc. debris, dust accumulation, etc. Repair hole in floor, in corner near walk-in cooler door.</p> <p style="padding-left: 20px;">b) Replace vinyl comp tile floor, with top set coving in customer restroom with a smooth, easily cleanable, self-coved floor.</p> <p>34- Replace missing covers on overhead lights in back prep area/ utensil washing room.</p> <p>James Uralil passed Serv Safe exam on 3-7-06.</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			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
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		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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 type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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Page 1 of 1