

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

DBA/NAME Chico Locker & Sausage		DATE 11-5-09	
ADDRESS 196 E 14 th St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2315	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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. FSC Exp. Date: 6-13-11						x			12. Proper procedures followed for returned and reservice of food							
EMPLOYEE HEALTH & HYGIENIC PRACTICES																			
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated							
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES										
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source							
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed							
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations							
TIME & TEMPERATURE RELATIONSHIPS																			
x			7. Proper hot and cold holding temperatures							x		18. Compliance with variance, specialized process, & HACCP Plan							
		x	8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods							
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						x			22. Sewage and wastewater properly disposed							
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						x	
25. Personal cleanliness and hair restraints												39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints												40. Wiping cloths: properly used and stored						x	
GENERAL FOOD SAFETY REQUIREMENTS																			
26. Approved thawing methods used, frozen food maintained frozen.												41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected								x				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							
FOOD STORAGE/ DISPLAY/ SERVICE																			
30. Food properly stored; food storage containers identified												45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
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																			
33. Nonfood contact surfaces clean and in good repair.												47. Signs posted; last inspection report available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												48. Plan review required for new or remodel construction							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								x				49. Permits Available							
36. Equipment, utensils and linens: Properly stored and used								x				50. Impoundment of unsanitary equipment or food							
37. Vending machines												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.

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

- 18- Provide an acceptable HACCP plan for vacuum packed potentially hazardous foods that are stored/ displayed for more than 10 days and for foods that are preserved by smoking, curing or using food additives—HACCP plan not available at time of inspection.
- 27- a) Temperature of potentially hazardous foods reportedly not being checked at time of delivery. Use probe thermometer to check temperatures.
- b) Some packages of raw meat observed on shelves above bottled sauces and above boxes of produce in walk-in cooler. Store raw meat on lower shelves.
- 35- Remove cloth towel on bottom of prep refrigerator. Repair refrigerator (ie: leaking condenser drain line) as needed.
- 36- Store customer self-serve utensils in containers with handles sticking up or in same direction so as to prevent handling of food contact surfaces.
- 38- Provide cover on overhead light in walk-in cooler.
- 40- Soak cleaning rags (used for cutting board on prep refrigerator) in a labeled container of sanitizer in between uses.