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

DBA/NAME Chico Locker & Sausage	**DATE 6-22-06**
ADDRESS 196 E 14th 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: 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
2	Cooking/Reheating		
3	Cooling		
4	HACCP Plan		x
5	Pure Food		x
6	Frozen Food		
7	Refrigerator Storage		
8	Food Storage		
9	Food Display		
10	Food Labeling		x
11	Thermometer		x
12	Handwashing		x
13	Gloves/Hand Contact		
14	Employee Habits		
15	Wash/sanitize		x
16	Utensil Sink		
17	Dishwasher		
18	Equipment		
19	Utensils		
20	Utensil Storage		x
21	Vermin		
22	Chemical Hazards		
23	Spoils Storage		
24	Wiping Rags		
25	Water		
26	Plumbing		
27	Hand Sink		x
28	Restrooms		
29	Shelving/Cabinets		
30	Enclosure		
31	Walls/Floors/Ceiling		
32	Ventilation		x
33	Janitorial Sink		
34	Lighting		
35	Refuse/Garbage		
36	Permit		
37	Plan Check		
38	Food Safety Cert		
39	Signs		
40	Other		

1- Sliced, wrapped/ portioned lunch meats 43°- 44° F in prep refrigerator—after slicing meats spread meat on a tray and place in walk-in cooler to cool (to 41°F) before portioning and wrapping.
4- 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. Coordinate HACCP plan with similar such plan required by Dept. of Agriculture.
5, 10- No manufacturer's address on containers of Fred's Mustards and Horseradish.
11- Replace broken thermometer in left side of refrigerated display case (40°F).
15- Clean and then sanitize cutting board, on prep refrigerator in deli, at least every 4 hours rather than wiping down between sandwiches but sanitizing only at the end of the day.
20- Replace wood knife block (in drawer) with washable, non-absorbent knife rack.
27, 12- Provide a separate, designated handsink in deli. Three-compartment prep/ utensil sink also being used for handwashing at this time.
32- Repair non-functioning vent fan in restroom.

Note: David Dewey took Serv Safe exam on June 13th (test results pending).

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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R.E.H.S.

RECEIVED BY:
Mailed 6-26-06