

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

DBA/NAME Chinca's Market		DATE 10/30/07	
ADDRESS 1406 Boucher St., Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2319	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-13	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		
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation			COS	MAJ	OUT
		X	1. Demonstration of knowledge; food safety certification								
EMPLOYEE HEALTH & HYGIENIC PRACTICES											
	X		2. Communicable disease; reporting, restrictions & exclusions								
	X		3. No discharge from eyes, nose, and mouth								
		X	4. Proper eating, tasting, drinking or tobacco use								
PREVENTING CONTAMINATION BY HANDS											
X			5. Hands clean and properly washed; gloves used properly								
			6. Adequate handwashing facilities supplied & accessible								X
TIME AND TEMPERATURE RELATIONSHIPS											
X			7. Proper hot and cold holding temperatures								
		X	8. Time as a public health control: Proper procedures & records								
		X	9. Proper cooling methods								
		X	10. Proper cooking time & temperatures								
		X	11. Proper reheating procedures for hot holding								
PROTECTION FROM CONTAMINATION											
		X	12. Proper procedures followed for returned and reservice of food								
X			13. Food in good condition, safe and unadulterated								
			14. Food contact surfaces: clean and sanitized								X
FOOD FROM APPROVED SOURCES											
X			15. Food obtained from approved source								
		X	16. Shell stock with completed tags, in good condition, properly stored/displayed								
		X	17. Compliance with Gulf Oyster Regulations								
CONFORMANCE WITH APPROVED PROCEDURES											
		X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan								
CONSUMER ADVISORY											
		X	19. Consumer advisory provided for raw or undercooked foods								
HIGHLY SUSCEPTIBLE POPULATIONS											
		X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
WATER/HOT WATER											
X			21. Hot and cold water available Temp >120°F								
LIQUID WASTE DISPOSAL											
X			22. Sewage and wastewater properly disposed								
VERMIN											
X			23. No rodents, insects, birds, or animals								
SUPERVISION											OUT
24. Person in charge present and performs duties											X
PERSONAL CLEANLINESS											
25. Personal cleanliness and hair restraints											
GENERAL FOOD SAFETY REQUIREMENTS											
26. Approved thawing methods used, frozen food maintained frozen.											
27. Food separated and protected											X
28. Fruits and vegetables washed as required.											
29. Toxic substances properly identified, stored, used											
FOOD STORAGE/ DISPLAY/ SERVICE											
30. Food properly stored; food storage containers identified											
31. Consumer self-service facilities properly constructed and maintained											
32. Food properly labeled & honestly presented											
EQUIPMENT/ UTENSILS/ LINENS											
33. Nonfood contact surfaces clean and in good repair.											
34. Warewashing facilities: Adequate, maintained, properly used, test strips available											
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity											
36. Equipment, utensils and linens: Properly stored and used											
37. Vending machines											
38. Adequate ventilation and lighting; designated areas, use											
NON-PERMANENT FOOD FACILITIES											
53. Mobile food facilities											
54. Temporary food facilities											
PHYSICAL FACILITIES											
41. Plumbing: Plumbing in good repair, proper backflow devices											
42. Garbage and refuse properly disposed; facilities maintained											
43. Toilet facilities: properly constructed, supplied, cleaned											
44. Premises; personal/cleaning items; vermin-proofing											X
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT											
47. Signs posted; last inspection report available											
48. Plan review required for new or remodel construction											
49. Permits Available											
50. Impoundment of unsanitary equipment or food											
51. Permit Suspension											
52. 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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

Page 1 of 2

DBA/NAME Chinca's Market	DATE 10/30/07
Food Safety Cert Name: N/A	Exp. Date:
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6) Refill empty paper towel dispenser and provide a pump soap dispenser at the restroom hand sink.
- 14) Reported that jerky tongs are washed with soap and water only at the back 2-compartment sink. Wash (in hot, soapy water), rinse (hot water), and sanitize (using a solution of 1 ounce of bleach for every 4 gallons of water) and then air dry tongs daily at the 3-compartment sink in the front.
- 27) Observed 2 unlabeled bags of fish and some packaged meat labeled "Not for sale" in the display freezer that reportedly belong to employee. Store employee personal food separate from customer food.
- 39) Replace the missing thermometers inside both display refrigerators storing milk.
- 44) Front and back doors were open during inspection. Keep all doors closed to prevent entrance of vermin.
- 45) Repair the damaged floor behind the front counter/utensil sink area.