

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

<b>DBA/NAME</b> Chinca's Market		<b>DATE</b> 9/24/08
<b>ADDRESS</b> 1406 Boucher Street, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2319
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 13	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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
			1. Demonstration of knowledge; food safety certification			√			√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			√
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
√			2. Communicable disease; reporting, restrictions & exclusions					√		14. Food contact surfaces: clean and sanitized			
<b>FOOD FROM APPROVED SOURCES</b>													
√			3. No discharge from eyes, nose, and mouth					√		15. Food obtained from approved source			
	√		4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
	√		5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			√	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
√			7. Proper hot and cold holding temperatures						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
		√	9. Proper cooling methods						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	10. Proper cooking time & temperatures				√			<b>WATER &amp; WASTE WATER</b>			
		√	11. Proper reheating procedures for hot holding							21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							√			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
										23. No rodents, insects, birds, or animals			√
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			√
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			√
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							<b>PHYSICAL FACILITIES</b>			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			√
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			√
			32. Food properly labeled & honestly presented			√	<b>PERMANENT FOOD FACILITIES</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			√				46. No unapproved private homes/ living or sleeping quarters			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available			
			37. Vending machines							48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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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"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate. Reported facility portions ground beef into individual bags for sale. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 6- No sanitary soap dispensers or paper towels in sanitary paper towel dispensers at hand sink in restroom or at utensil sink. Provide.
- 13, 23- Observed Durkee gravy mix envelopes and a few boxes of Hy Top Macaroni and Cheese and Farmhouse Lasagna to be infested with weevil. Boxes/envelopes discarded to trash during inspection. Clean and monitor shelves storing pasta boxes, gravy, etc. to ensure all infested product is discarded and prevent future infestations.
- 32- Observed two bags of frozen ground beef without labels of any kind and frozen prepackaged chicken to have no manufacturer, packager or distributor information. Remove unlabeled beef and improperly labeled chicken from freezer accessible to public. Ensure all foods offered for sale are completely and properly labeled.
- 34- No plugs observed for utensil sink. Provide.
- 38- No shatterproof light covers on lights over utensil sink. Provide.
- 39- No thermometers observed in display refrigerators storing milk products or in slide top refrigerator storing burritos, bacon and eggs. Provide.
- 43- Observed toilet paper stored on top of water heater in restroom. Provide sanitary dispenser. Replace missing toilet seat and tank lid on toilet.
- 44- Observed front and back doors to facility open on arrival. Keep doors closed or provide screened doors to prevent entrance of vermin.
- 45- Observed damaged flooring behind front counter/utensil sink. Repair to be smooth and easily cleanable.