

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Chinca's Market		DATE 1/26/07
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
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			11) Provide a probe thermometer for checking temperatures of potentially hazardous foods (i.e. milk, eggs) at time of delivery. Replace the missing thermometers inside both display refrigerators storing milk & whipped cream. 13) Not enough tongs available for all containers of customer self-serve beef jerky. 30) Front doors were open during inspection. Keep doors closed to prevent entrance of flies. 31) Clean floors throughout facility to remove trash/misc. debris. Repair damaged floor behind the front counter/utensil sink area. Repair the cracks in the ceiling throughout the facility.
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	Note: Walk-in cooler and ice machine are inoperable at time of inspection. Employee reported that washing procedure for jerky tongs in unknown (another employee washes them). Ensure that tongs are washed (in hot, soapy water), rinsed (hot water), and sanitized (using a solution of 1 ounce of bleach for every 4 gallons of water) and then air dried. Wash tongs every night.
12	Handwashing			
13	Gloves/Hand Contact		X	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure		X	
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
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 checked="" 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
--	---

R.E.H.S.
RECEIVED BY:
Page 1 of 1