

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

DBA/NAME Nord Ave Market		DATE 7-23-09
ADDRESS 409 Nord Ave, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2320
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 12	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:								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				
			6. Adequate handwashing facilities supplied & accessible					x			x	17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS											x	18. Compliance with variance, specialized process, & HACCP Plan				
x			7. Proper hot and cold holding temperatures								x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records								x	20. Licensed health care facilities/ public & private schools: prohibited foods not offered				
		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				
SUPERVISION /PERSONAL CLEANLINESS								OUT							OUT	
GENERAL FOOD SAFETY REQUIREMENTS																
FOOD STORAGE/ DISPLAY/ SERVICE																
EQUIPMENT/ UTENSILS/ LINENS																
PHYSICAL FACILITIES																
PERMANENT FOOD FACILITIES																
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT																

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 6- Fill empty paper towel dispenser at restroom hand sink.
- 30- Remove returns/ spoils storage (ie: cans, bottles, etc) stacked on/ in utensil sink also in front of utensil sink.
- 34- Provide drain plugs for utensil sink so that sink compartments can be filled with water for dishwashing (ie: tongs). No dishes being washed at time of inspection.
- 44- a) Clean up/ organize items stored in back utensil sink room/ storage area so as to eliminate clutter and facilitate cleaning.
- b) Provide a hanger for air drying/ storage of mop in between uses.
- 45- a) Clean floor in hard to reach areas (ie: under shelves in walk-in cooler) of misc. items and dust accumulation.
- b) Repair water damaged/ partially patched areas of wall and ceiling in back utensil sink room/ storage area.

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/ faxed

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