

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

<b>DBA/NAME Cohasset Store</b>		<b>DATE 02-01-08</b>	
<b>ADDRESS 8930 Cohasset Rd. Chico, CA 95973</b>		<b>RECHECK DATE N/A</b>	
<b>OWNER/OPERATOR G.R. Pierce, Jr.</b>		<b>SITE # 2321</b>	
<b>MAILING ADDRESS 9786 Cohasset Rd. Cohasset, Ca 95973</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F</b>	<b>SERVICE 02</b>	<b>CORRECT MINOR VIOLATIONS BY: 1 month</b>	

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 reservice of food			
			Food Safety Certificate Exp Date 10/01/2010				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
√			2. Communicable disease; reporting, restrictions & exclusions				<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 Temp			
<b>LIQUID WASTE DISPOSAL</b>													
							√			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							√			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			24. Person in charge present and performs duties				<b>PHYSICAL FACILITIES</b>						
			25. Personal cleanliness and hair restraints				<b>PERMANENT FOOD FACILITIES</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			27. Food separated and protected				<b>RECEIVED BY:</b>						
			28. Fruits and vegetables washed as required.				Page 1 of 2						
			29. Toxic substances properly identified, stored, used				R.E.H.S.						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified				202 Mira Loma Drive						
			31. Consumer self-service facilities properly constructed and maintained				Oroville, CA 95965						
			32. Food properly labeled & honestly presented				(530) 538-7281 or (530) 891-2727						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.			√	FAX (530) 538-5339						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				<a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√	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"/>						
			36. Equipment, utensils and linens: Properly stored and used				BCHD inspection report 11/2007						
			37. Vending machines				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"/>						
<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>													

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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME Cohasset Store</b>	<b>DATE 02-01-08</b>
Food Safety Cert Name: N/A	<b>Exp. Date:</b>
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6)** Repair leak at hand sink in restroom so as to provide hot and cold running water. Provide paper towel and soap dispenser at hand sink in restroom. Provide paper towel dispenser at hand sink near coffee.
- 33)** Seal all bare wood display shelves so as to be smooth, non-absorbent and easily cleanable.
- 35)** - Clean all storage/display shelves in coolers/freezers to remove some black residues and rust.
  - Replace domestic microwave (used for customers heating pre-packaged foods) with an NSF approved commercial unit once existing microwave breaks down.
  - Remove heavily worn wooden table where hot chocolate is stored. Replace with NSF approved equipment if necessary.
- 45)** Repair all damaged areas of floors (cracked, peeling, missing, etc.) throughout facility (especially in food display areas and inside walk-in cooler).

NOTE: This facility shall do annual tests for bacteriological (total and fecal coliform) and nitrate (NO3) at a state certified laboratory. Test results shall be submitted to this Department.