

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

|   |                   |   |  |
|---|-------------------|---|--|
| <b>DBA/NAME Chico Natural Foods</b>                         |                   | <b>DATE 2-11-09</b>                         |  |
| <b>ADDRESS 818 Main St, Chico 95928</b>                     |                   | <b>RECHECK DATE</b>                         |  |
| <b>OWNER/OPERATOR Liza Tedesco- Interim General Manager</b> |                   | <b>SITE # 2337</b>                          |  |
| <b>MAILING ADDRESS</b>                                      |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b>         |  |
| <b>INVENTORY TYPE 16F- 14</b>                               | <b>SERVICE 01</b> | <b>CORRECT MINOR VIOLATIONS BY: 30 days</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 |
| x   |     |     | 1. Demonstration of knowledge; food safety certification                               |     |     |            | x  |     |     | 12. Proper procedures followed for returned and reservice of food                           |     |     |     |
|   |     |     | Food Safety Certificate Exp Date <u>4-18-11</u>  |     |     |            | x  |     |     | 13. Food in good condition, safe and unadulterated  |     |     |     |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>   |     |     |  |     |     |            | <b>FOOD FROM APPROVED SOURCES</b>  |     |     |   |     |     |     |
| x   |     |     | 2. Communicable disease; reporting, restrictions & exclusions                          |     |     |            | x  |     |     | 15. Food obtained from approved source  |     |     |     |
| x   |     |     | 3. No discharge from eyes, nose, and mouth   |     |     |            |  |     | x   | 16. Shell stock with completed tags, in good condition, properly stored/displayed           |     |     |     |
| x   |     |     | 4. Proper eating, tasting, drinking or tobacco use                                     |     |     |            |  |     | x   | 17. Compliance with Gulf Oyster Regulations   |     |     |     |
| x   |     |     | 5. Hands clean and properly washed; gloves used properly                               |     |     |            |  |     | x   |   |     |     |     |
| x   |     |     | 6. Adequate handwashing facilities supplied & accessible                               |     |     |            | <b>SPECIAL PROCEDURES</b>  |     |     |   |     |     |     |
| <b>TIME AND TEMPERATURE RELATIONSHIPS</b>   |     |     |  |     |     |            |  |     | x   | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan   |     |     |     |
|   |     |     | 7. Proper hot and cold holding temperatures  |     |     | x          |  |     | 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  |     |     |            | <b>WATER &amp; WASTE WATER</b>   |     |     |   |     |     |     |
| x   |     |     | 10. Proper cooking time & temperatures   |     |     |            | x  |     |     | 21. Hot and cold water available  |     |     |     |
| x   |     |     | 11. Proper reheating procedures for hot holding  |     |     |            | <b>LIQUID WASTE DISPOSAL</b>   |     |     |   |     |     |     |
|   |     |     |  |     |     |            | x  |     |     | 22. Sewage and wastewater properly disposed   |     |     |     |
|   |     |     |  |     |     |            | <b>VERMIN</b>  |     |     |   |     |     |     |
|   |     |     |  |     |     |            | x  |     |     | 23. No rodents, insects, birds, or animals  |     |     |     |
| <b>SUPERVISION /PERSONAL CLEANLINESS</b>  |     |     |  |     |     | <b>OUT</b> | <b>OUT</b>   |     |     |   |     |     |     |
|   |     |     | 24. Person in charge present and performs duties                                       |     |     |            | <b>38. Adequate ventilation and lighting; designated areas, use</b>                        |     |     |   |     |     |     |
|   |     |     | 25. Personal cleanliness and hair restraints   |     |     |            | <b>39. Thermometers provided and accurate</b>  |     |     |   |     |     |     |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>   |     |     |  |     |     |            | <b>PHYSICAL FACILITIES</b>   |     |     |   |     |     |     |
|   |     |     | 26. Approved thawing methods used, frozen food maintained frozen.                      |     |     |            | <b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>                      |     |     |   |     |     |     |
|   |     |     | 27. Food separated and protected   |     |     |            | <b>42. Garbage and refuse properly disposed; facilities maintained</b>                     |     |     |   |     |     |     |
|   |     |     | 28. Fruits and vegetables washed as required.  |     |     |            | <b>43. Toilet facilities: properly constructed, supplied, cleaned</b>                      |     |     |   |     |     |     |
|   |     |     | 29. Toxic substances properly identified, stored, used                                 |     |     | x          | <b>44. Premises; personal/cleaning items; vermin-proofing</b>                              |     |     |   |     |     |     |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>   |     |     |  |     |     |            | <b>PERMANENT FOOD FACILITIES</b>   |     |     |   |     |     |     |
|   |     |     | 30. Food properly stored; food storage containers identified                           |     |     | x          | <b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b> |     |     |   |     |     |     |
|   |     |     | 31. Consumer self-service facilities properly constructed and maintained               |     |     |            | <b>46. No unapproved private homes/ living or sleeping quarters</b>                        |     |     |   |     |     |     |
|   |     |     | 32. Food properly labeled & honestly presented   |     |     | x          | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>   |     |     |   |     |     |     |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |     |  |     |     |            | <b>47. Signs posted; last inspection report available</b>                                  |     |     |   |     |     |     |
|   |     |     | 33. Nonfood contact surfaces clean and in good repair.                                 |     |     |            | <b>48. Plan review required for new or remodel construction</b>                            |     |     |   |     |     |     |
|   |     |     | 34. Warewashing facilities: Adequate, maintained, properly used, test strips available |     |     | x          | <b>49. Permits Available</b>   |     |     |   |     |     |     |
|   |     |     | 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity     |     |     | x          | <b>50. Impoundment of unsanitary equipment or food</b>                                     |     |     |   |     |     |     |
|   |     |     | 36. Equipment, utensils and linens: Properly stored and used                           |     |     |            | <b>51. Permit Suspension</b>   |     |     |   |     |     |     |
|   |     |     | 37. Vending machines   |     |     |            | <b>52. Other</b>   |     |     |   |     |     |     |

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7- Some bags of peeled carrots, labeled "Keep Refrigerated" (54°F) observed in produce case. Store such foods in refrigerator at 41° F or less.
- 14- Some food debris observed on base of produce slicer in kitchen. Use brush to clean hard to reach areas of slicer base.
- 29- Some containers of chemicals stored on shelf above boxes of cups in back storage area.
- 30- Some unlabeled bulk food (ingredient) containers observed in kitchen. Open bulk bag of flour observed on lower shelf of prep table.
- 32- Containers of creamy vegetable leek soup observed in display refrigerator without labels. Note: Ingredient list for soup observed near containers of soup.
- 34- Obtain test papers to check concentration of sanitizer in sanitizing compartment of 3- compartment utensil sink (in kitchen) and for sanitizer containers for cleaning rags.
- 35- a) Replace cut up cutting board on prep refrigerator in kitchen so as to be easily cleanable and in good repair.  
b) Air temperature in top of prep refrigerator 54° F (air temperature in lower area 41° F)—foods in top area of prep refrigerator reportedly just prepared and placed into refrigerator. Prechill all foods in walk-in cooler prior to placing into prep refrigerator—foods removed from top of prep refrigerator and placed into walk-in cooler during inspection. Monitor air temperature in top of prep refrigerator and adjust if needed.
- 39- Replace missing thermometer in open-front Odwalla display refrigerator (40° F).
- 44- Some employee personal items observed on/ in front of work counter in bulk food storage area.
- 45- a) Some damaged/ missing floor tiles and flooring observed in display area and in produce prep area of store.  
b) Repair leak in ceiling in produce walk-in cooler.  
c) Remove cardboard liners on floor below returns crates in main walk-in cooler.