

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

<b>DBA/NAME</b> Laurel Street Grocery		<b>DATE</b> 02/02/09
<b>ADDRESS</b> 1345 Laurel Street, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2349
<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>

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 _____				X			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>														
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
X			4. Proper eating, tasting, drinking or tobacco use						X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			5. Hands clean and properly washed; gloves used properly						X	17. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>														
X			7. Proper hot and cold holding temperatures						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		X	8. Time as a public health control: Proper procedures & records						X	19. Consumer advisory provided for raw or undercooked foods				
		X	9. Proper cooling methods						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		X	10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>							
		X	11. Proper reheating procedures for hot holding				X			21. Hot and cold water available				
<b>LIQUID WASTE DISPOSAL</b>														
							X			22. Sewage and wastewater properly disposed				
<b>VERMIN</b>														
							X			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						38. Adequate ventilation and lighting; designated areas, use								
25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate								
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								
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>								
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:**

No violations observed.

Note: Reported no handling of open food. No food safety certificate needed at this time.

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. Jennifer Veilleaux**

**RECEIVED BY:**

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