

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

DBA/NAME Mangrove Bottle Shop		DATE 11/20/09
ADDRESS 1348 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 30+ days
OWNER/OPERATOR		SITE # 2357
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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
✓			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:						✓	12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						✓				13. Food in good condition, safe and unadulterated			
✓			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			✓
✓			3. No discharge from eyes, nose, and mouth							APPROVED SOURCE & SPECIAL PROCEDURES			
✓			4. Proper eating, tasting, drinking or tobacco use				✓			15. Food obtained from approved source			
✓			5. Hands clean and properly washed; gloves used properly						✓	16. Shell stock with completed tags, in good condition, properly stored/displayed			
✓			6. Adequate handwashing facilities supplied & accessible						✓	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									✓	18. Compliance with variance, specialized process, & HACCP Plan			
✓			7. Proper hot and cold holding temperatures						✓	19. Consumer advisory provided for raw or undercooked foods			
		✓	8. Time as a public health control: Proper procedures & records						✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		✓	9. Proper cooling methods							WATER & WASTE WATER			
		✓	10. Proper cooking time & temperatures				✓			21. Hot and cold water available			
		✓	11. Proper reheating procedures for hot holding				✓			22. Sewage and wastewater properly disposed			
										VERMIN			
										✓			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			✓
24. Person in charge present and performs duties										39. Thermometers provided and accurate			
25. Personal cleanliness and hair restraints										40. Wiping cloths: properly used and stored			
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL FACILITIES			
26. Approved thawing methods used, frozen food maintained frozen.										41. Plumbing: Plumbing in good repair, proper backflow devices			
27. Food separated and protected										42. Garbage and refuse properly disposed; facilities maintained			
28. Fruits and vegetables washed as required.										43. Toilet facilities: properly constructed, supplied, cleaned			
29. Toxic substances properly identified, stored, used										44. Premises; personal/cleaning items; vermin-proofing			
FOOD STORAGE/ DISPLAY/ SERVICE										PERMANENT FOOD FACILITIES			
30. Food properly stored; food storage containers identified										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			✓
31. Consumer self-service facilities properly constructed and maintained										46. No unapproved private homes/ living or sleeping quarters			
32. Food properly labeled & honestly presented						✓							
EQUIPMENT/ UTENSILS/ LINENS										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
33. Nonfood contact surfaces clean and in good repair.										47. Signs posted; last inspection report available			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						✓				48. Plan review required for new or remodel construction			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						✓				49. Permits Available			
36. Equipment, utensils and linens: Properly stored and used						✓				50. Impoundment of unsanitary equipment or food			
37. Vending machines										51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: 14- Employee reports tongs and nozzles cleaned by soaking in sanitizer and rinsing. Proper utensil cleaning procedure is: wash with hot, soapy water, rinse, sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on clean drain board.

32- No labels on ice bagged for sale by facility. Provide.

34- Observed utensil sink to be blocked by spoils and boxes. Relocate spoils/boxes so as to keep utensil sink fully accessible for utensil cleaning.

No dishwashing detergent available for utensil cleaning. Provide.

35- Observed domestic microwave in use at customer self-service counter. Replace with NSF approved commercial unit once nonoperational.

36- Observed unsecured CO2 tanks in facility. Secure to rigid structure.

38- No shatterproof light covers on lights over ice machine or utensil sink. Provide.

45- Observed worn area on wall by hand sink in restroom. Seal to be smooth, nonabsorbent and easily cleanable.

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.

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