

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Safeway - Deli		DATE 6/18/07
ADDRESS 720 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2368
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 3	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>2- Deli manager reports uncooked meatloaf heated to internal temperature of 140°F. Cook meatloaf to internal temperature of 155°F.</p> <p>3- Deli manager reports leftover whole chickens cooled in covered containers. When cooling cooked foods such as whole chicken, remove cover, cut into 2 inch sections and place immediately in walk-in refrigerator until 41°F or below.</p> <p>15- Food handler reports slicer cleaned by wiping with sanitizer. Properly wash/rinse/sanitize all parts of slicer after each use or after every four hours of continuous use.</p> <p>18- Observed standing water behind/under oven. Manger reports leak in steaming component. Repair. Note: Manager reports repair is scheduled.</p> <p>20- Observed eating utensils stored with handles down at soup bar. Store utensils with handles up so customer hands do not contaminate eating surfaces.</p> <p>29- Observed missing laminate trim on shelf by utensil sink. Replace or paint to be smooth and easily cleanable.</p> <p>Notes: Dishwasher not being used at this time. Iyan Anderson passed CPFM examination 9/12/06.</p>
2	Cooking/Reheating		x	
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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R.E.H.S.
RECEIVED BY: Signed 6/18/07
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