

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

<b>DBA/NAME</b> Safeway – Deli		<b>DATE</b> 1/5/09
<b>ADDRESS</b> 720 Mangrove Avenue, Chico, CA 95926		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2368
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days

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 reserve of food			
			Food Safety Certificate Exp Date 4/7/13				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						√				14. Food contact surfaces: clean and sanitized			
√			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>									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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			√	<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures			√	√			21. Hot and cold water available			
		√	11. Proper reheating procedures for hot holding				<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>						<b>PHYSICAL FACILITIES</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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PERMANENT FOOD FACILITIES</b>							
			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			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
			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							47. Signs posted; last inspection report available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.			√				49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used							52. Other			
			37. Vending machines										

<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>		
Reinspection fees will be charged for all subsequent reinspection 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"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>  <b>RECEIVED BY:</b>  Page 1 of 2

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<b>Page 2 of 2</b>	
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 9- Food handler reports lids are not removed and whole chickens are not cut into small pieces when chickens left over from hot holding unit in grocery area cooled. When cooling cooked whole chicken, remove lids (to allow hot air to escape), cut chicken in half and place immediately in walk-in refrigerator so as to quickly cool chicken to 41°F.
- 10- Food handler reports all chicken cooked to 155°F. Proper cooking temperature of chicken is 165°F. Observed food handler take chicken from fryer and place in pan for hot holding at display case without checking final internal cooking temperature. Check each batch of chicken cooked in fryer to ensure 165°F has been attained. Note: Chicken 169-172°F with Inspector's thermometer.
- 31- Clean behind nozzles of beverage dispenser to remove accumulated residues.
- 33- Clean non food contact surfaces (sides of slicer table, equipment legs, etc.) to remove accumulated residues.
- 41- Observed standing water in floor sink under front counter prep sink. Repair today so as to drain properly. Observed leak at rinse compartment faucet at utensil sink. Repair.
- 45- Observed damaged area on floor in walk-in freezer, gap in coving by door to walk-in refrigerator and missing grout/lifting tiles on wall to left of fryers. Repair.