

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

DBA/NAME Ray's Super Store		DATE 12-12-07
ADDRESS 207 Walnut St, Chico		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2375
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 14	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 14 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 reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
			2. Communicable disease; reporting, restrictions & exclusions							13. Food in good condition, safe and unadulterated			
			3. No discharge from eyes, nose, and mouth							14. Food contact surfaces: clean and sanitized		x	x
			4. Proper eating, tasting, drinking or tobacco use				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
PREVENTING CONTAMINATION BY HANDS							CONFORMANCE WITH APPROVED PROCEDURES						
			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible			x				16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS							CONSUMER ADVISORY						
			7. Proper hot and cold holding temperatures							17. Compliance with Gulf Oyster Regulations			
			8. Time as a public health control: Proper procedures & records							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			9. Proper cooling methods				HIGHLY SUSCEPTIBLE POPULATIONS						
			10. Proper cooking time & temperatures							19. Consumer advisory provided for raw or undercooked foods			
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							WATER/HOT WATER						
			24. Person in charge present and performs duties			OUT				21. Hot and cold water available		x	x
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
			25. Personal cleanliness and hair restraints							22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN						
			26. Approved thawing methods used, frozen food maintained frozen.							23. No rodents, insects, birds, or animals			
			27. Food separated and protected				SUPERVISION						
			28. Fruits and vegetables washed as required.							39. Thermometers provided and accurate			OUT
			29. Toxic substances properly identified, stored, used				PERSONAL CLEANLINESS						
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES						
			30. Food properly stored; food storage containers identified							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			31. Consumer self-service facilities properly constructed and maintained							42. Garbage and refuse properly disposed; facilities maintained			
			32. Food properly labeled & honestly presented							43. Toilet facilities: properly constructed, supplied, cleaned			
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
			33. Nonfood contact surfaces clean and in good repair.							44. Premises; personal/cleaning items; vermin-proofing			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				FOOD STORAGE/ DISPLAY/ SERVICE						
			36. Equipment, utensils and linens: Properly stored and used							46. No unapproved private homes/ living or sleeping quarters			
			37. Vending machines				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			38. Adequate ventilation and lighting; designated areas, use			x				47. Signs posted; last inspection report available			
REINSPECTION FEES							NON-PERMANENT FOOD FACILITIES						
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 type="checkbox"/>							202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/						
							R.E.H.S. RECEIVED BY: mailed/ faxed Page 1 of 2						

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Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- a) No warm water available at hand sinks in either restroom or hand sink in utensil washing room.
- b) Provide soap and paper towel dispensers at hand sink in utensil washing room.
- 14, 21, 34, 41- No hot water available at utensil sink at time of inspection. Reinstall disconnected hot water heater so as to provide minimum 120° F hot water at utensil sink faucet for utensil washing.
- 38- Replace burnt out light in small walk-in cooler.
- 45- a) Provide a self-coved floor at (newly relocated) self-serve beverage dispensing counter/ cabinet.
- b) Provide smooth walls (lower 4 feet) in employee restroom. Finish patching hole in lower area of wall in utensil washing room (near door).