

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Ray's Superstore		<b>DATE</b> 2-9-07
<b>ADDRESS</b> 207 Walnut, Chico 95928		<b>RECHECK DATE</b> 14 days
<b>OWNER/OPERATOR</b> Ray's Superstore, Inc		<b>SITE #</b> 2375
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-14	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 14 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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>37- This facility is being remodeled without approval by this Dept. Submit plans and plan check fees for remodel, to this Dept.</p> <p><u>Display Area</u> 26- Newly relocated self-serve beverage dispensers as well as small walk-in cooler condenser drain directly to sewer—provide approved indirect sewage connections (ie: funnel drains or floor sinks). 31- a) Provide a self-coved floor at new (relocated) self-serve beverage dispenser cabinet. b) Clean floor, under shelves in walk-in cooler, of misc. debris.</p> <p>34- Replace burnt out overhead light in small walk-in cooler.</p> <p><u>Wine Tasting Room</u> 20, 40- Misc. items stored near glasses on shelves—clean up/ organize so that misc. items are stored away from glasses. 29- Remove cloth liners on shelves used for storage of bottles of alcohol and utensils (glasses) along back wall. Sand and then seal unfinished wood shelves so as to be smooth, easily cleanable, non-absorbent and in good repair. Note: Wine tasting room is reportedly not being used at this time</p> <p><u>Basement</u> 31- a) Replace broken window between utensil sink (in kitchen) and beverage box stand. b) Repair damaged areas of walls in basement walk-in cooler.</p> <p>40- Clean up/ organized misc. equipment/ utensils stored on various prep tables and shelves in kitchen. Continue to clean up/ organize misc. items stored in basement. Clean up standing water in unused ice cream freezer in basement. Note: Owner stated that kitchen (in basement) is no longer being used.</p> <p><u>Restroom</u> 27- Repair jammed paper towel dispenser at handsink. 31- Provide smooth, easily cleanable, durable, non-absorbent lower walls (4 feet) in employee restroom. 40- Repair loose/ damaged handle on restroom door.</p> <p><u>New utensil washing area/ Keg walk-in cooler</u> 16- Commercial 2-compartment utensil sink installed—replace 2-compartment sink with an NSF approved 3- compartment sink with dual integral stainless steel drainboards. Sink compartments shall be large enough for largest utensil to be washed. 25- Hot water 116° F at utensil sink at time of inspection. Provide minimum 120° F hot water for utensil washing at sink. Verify that newly installed hot water heater is adequate for the intended use. 26- a) Remove sink faucet with piece of wood stuck in faucet (being used as a plug for sprayer pipe). Repair faucet/ plumbing as needed so as to provide adequate water</p>
2	Cooking/Reheating			
3	Cooling			
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			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water		x	
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check		x	
38	Food Safety Cert			
39	Signs			
40	Other		x	

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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>INVENTORY TYPE</b> 16F- 13	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b>
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>pressure for washing dishes. Water pressure at this sink is very low.</p> <p>b) Provide approved indirect sewage connection (ie: floor sink) for utensil sink. Utensil sink is currently plumbed directly to sewer.</p> <p>27- Provide handwashing sink in new utensil washing area. Provide hot and cold running water from a mixing faucet at handsink. Provide soap and paper towels, in dispensers, at handsink.</p> <p>31- a) Provide a self-coved floor in new utensil washing room. Current floor is uncoved concrete.</p> <p>b) Provide smooth, easily cleanable, non-absorbent walls and ceiling in new utensil washing room. Current walls, ceiling are textured sheetrock. Provide FRP panels, or equivalent on walls behind new utensil sink and janitorial sink.</p> <p>c) Clean floor in keg walk-in cooler of misc. debris.</p> <p>Note: Check with City of Chico Building Dept. for their requirements.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
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