

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Ray's Superstore		DATE 5-17-07
ADDRESS 207 Walnut, Chico 95928		RECHECK DATE
OWNER/OPERATOR Ray's Superstore, Inc		SITE # 2375
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-14	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 14 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>Display Area 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- Provide a self-coved floor at new (relocated) self-serve beverage dispenser cabinet.</p> <p>Wine Tasting Room Note: Wine tasting room is currently being used for storage of inner tubes. Racks of wine glasses observed stored in kitchen in basement.</p> <p>Basement 31- Repair damaged areas of walls in basement walk-in cooler (kegs/ cases of beer stored up against walls at time of inspection).</p> <p>Restroom 31- Provide smooth, easily cleanable, durable, non-absorbent lower walls (4 feet) in employee restroom.</p> <p>New utensil washing area/ Keg walk-in cooler 25- Hot water heater turned off at time of inspection. 26- a) Utensil sink faucet observed on drainboard at time of inspection. b) Provide approved indirect sewage connection (ie: floor sink) for utensil sink. Utensil sink drain line disconnected at time of inspection. 27- Provide hot water at handsink. Provide soap and paper towels, in dispensers, at handsink. 31- a) Provide a self-coved floor in new utensil washing room. Current tile floor is not coved. b) Provide smooth, easily cleanable, non-absorbent walls and ceiling in new utensil washing room. Current walls, ceiling are textured sheetrock.</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			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
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			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
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"/>	<input type="checkbox"/>	R.E.H.S.
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