

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Ray's Superstore		DATE 1-25-07
ADDRESS 207 Walnut, Chico 95928		RECHECK DATE 14 days
OWNER/OPERATOR Ray's Superstore, Inc		SITE # 2375
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-14	SERVICE 01	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>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></p> <p>11- No thermometer observed in Odwalla refrigerator (38° F)—provide. 22- Spray bottle of bleach observed in cabinet next to beverage cup lids. 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). 30- Front door left open, air curtain not operating at time of inspection. Leave air curtain on whenever door is propped open. 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. 34- Replace burnt out overhead light in small walk-in cooler.</p> <p><u>Wine Tasting Room</u></p> <p>20, 40- Misc. items stored near glasses on shelves—clean up/ organize so that misc. items are stored away from glasses. 22- Unlabeled spray bottles of chemicals observed on counter near bottles of wine. 29- Remove cloth liners on shelves along back wall. Sand and then seal unfinished wood shelves so as to be smooth, easily cleanable, non-absorbent and in good repair. 31- Provide a self-coved floor in newly enclosed/ remodeled wine tasting room. 40- Clean/ organize items on floor (signs, electric cords, etc).</p> <p><u>Basement</u></p> <p>5- Ice machine lid/ door open, with glass coffee carafe hanging from lid/ door. 16- Manager stated that kitchen (in basement) is no longer being used. Wine glasses observed stored on towel on prep table. Multi-use wine glasses (for wine tasting) shall be washed, rinsed and then sanitized in a 3- compartment utensil sink or pre-rinsed in a utensil sink then washed/ sanitized in a commercial dishwasher. 22- Can of domestic insecticide stored on shelf near back stock single use cups. 25- No hot water available at 2- compartment utensil sink in basement. 27- No soap or paper towels in dispensers at sink for handwashing. 31- a) Seal floor seams in kitchen where seams are separating. b) Replace broken window behind utensil sink. c) Repair damaged areas of walls in basement walk-in cooler. 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.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
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		x	
23	Spoils Storage			
24	Wiping Rags			
25	Water		x	
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink		x	
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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DIVISION OF ENVIRONMENTAL HEALTH

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OWNER/OPERATOR		SITE # 2375
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INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>Restroom</p> <p>27- Repair jammed paper towel dispenser at handsink.</p> <p>31- Provide smooth, easily cleanable, durable, non-absorbent lower walls (4 feet) in employee restroom.</p> <p>40- Repair loose/ damaged handle on restroom door.</p> <p><u>New utensil washing area/ Keg walk-in cooler</u></p> <p>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.</p> <p>25- Hot water 113° 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.</p> <p>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 pressure for washing dishes. Water pressure at this sink is very low. 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 uncovered concrete. 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. c) Clean floor in keg walk-in cooler of misc. debris.</p> <p>33- Replace removed janitorial sink.</p> <p>34- Replace burnt out overhead light in hallway at keg walk-in door. Replace missing cover on overhead light in keg walk-in cooler.</p> <p>Note: Check with City of Chico Building Dept. for their requirements.</p>
2	Cooking/Reheating			
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