

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



DBA/NAME <i>Rays Superstore</i>	DATE <i>11-7-07</i>
ADDRESS <i>207 Walnut St, Chico</i>	RECHECK DATE
OWNER/OPERATOR	SITE # <i>2375</i>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <i>10F-14</i>	SERVICE <i>03</i>
	CORRECT MINOR VIOLATIONS BY:

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance				NIO = Not Observed			NIA = Not Applicable			OUT = Out of Compliance				
IN	NIO	NIA	DEM ONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	NIO	NIA	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>								13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized				
			3. No discharge from eyes, nose, and mouth							Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				
			4. Proper eating, tasting, drinking or tobacco use							Sanitizer Concentration (ppm):				
			<b>PREVENTING CONTAMINATION BY HANDS</b>								<b>FOOD FROM APPROVED SOURCES</b>			
			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source				
			6. Adequate handwashing facilities supplied & accessible							16. Shell stock with completed tags, in good condition, properly stored/displayed				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
			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							<b>CONSUMER ADVISORY</b>				
			10. Proper cooking time & temperatures							19. Consumer advisory provided for raw or undercooked foods				
			11. Proper reheating procedures for hot holding							<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>				
										20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
										<b>WATER/HOT WATER</b>				
										21. Hot and cold water available				
										<b>LIQUID WASTE DISPOSAL</b>				
										22. Sewage and wastewater properly disposed				
										<b>VERMIN</b>				
										23. No rodents, insects, birds, or animals				
			<b>SUPERVISION</b>								39. Thermometers provided and accurate			
			24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored				
			<b>PERSONAL CLEANLINESS</b>								<b>PHYSICAL FACILITIES</b>			
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices				
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								42. Garbage and refuse properly disposed; facilities maintained			
			26. Approved thawing methods used, frozen food maintained frozen.							43. Toilet facilities: properly constructed, supplied, cleaned				
			27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing				
			28. Fruits and vegetables washed as required.							<b>PERMANENT FOOD FACILITIES</b>				
			29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								46. No unapproved private homes/ living or sleeping quarters			
			30. Food properly stored; food storage containers identified							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available				
			32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								49. Permits Available			
			33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension				
			35. Equipment/ Utensils Approved: installed properly, clean; good repair, capacity							52. Other				
			36. Equipment, utensils and linens: Properly stored and used							<b>NON-PERMANENT FOOD FACILITIES</b>				
			37. Vending machines							53. Mobile food facilities				
			38. Adequate ventilation and lighting; designated areas, use							54. Temporary food facilities				
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 indicated 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. <i>K Haas</i> RECEIVED BY: <i>[Signature]</i> Page 1 of 2						