

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

DBA/NAME S & S Produce		DATE 12/10/09	
ADDRESS 1924 Mangrove Avenue, Chico CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2377	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 14	SERVICE 01	CORRECT MINOR VIOLATIONS BY: #7 immediately/30 days other	

See reverse side for the California Retail Food 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. FSC Exp. Date:				✓			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							✓			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							APPROVED SOURCE & SPECIAL PROCEDURES			
✓			4. Proper eating, tasting, drinking or tobacco use				✓			15. Food obtained from approved source			
✓			5. Hands clean and properly washed; gloves used properly						✓	16. Shell stock with completed tags, in good condition, properly stored/displayed			
✓			6. Adequate handwashing facilities supplied & accessible						✓	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									✓	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			✓			✓	19. Consumer advisory provided for raw or undercooked foods			
		✓	8. Time as a public health control: Proper procedures & records						✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
✓			9. Proper cooling methods							WATER & WASTE WATER			
✓			10. Proper cooking time & temperatures				✓			21. Hot and cold water available			
✓			11. Proper reheating procedures for hot holding				✓			22. Sewage and wastewater properly disposed			
										VERMIN			
						OUT	✓			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			OUT
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			✓
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL FACILITIES			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			✓
			27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used			✓				44. Premises; personal/cleaning items; vermin-proofing			
FOOD STORAGE/ DISPLAY/ SERVICE										PERMANENT FOOD FACILITIES			
			30. Food properly stored; food storage containers identified			✓				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			✓
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
EQUIPMENT/ UTENSILS/ LINENS										47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			✓				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension			
			37. Vending machines							52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: 7- Observed trip tip on bottom shelf of hot holding unit at 130°F. Maintain hot held foods at 135°F or above.

Observed assorted foods on salad bar (tofu, hard boiled eggs, diced chicken) at 54°F. Adjust/repair unit to maintain at 45°F or below.

29- Observed unlabeled chemical spray container and two mislabeled spray containers (i.e.: white, cloudy liquid in Windex bottle) by trash compactor. Properly label as to contents.

30- Observed boxes of food stored on floor in walk-in freezer. Store foods at least six inches off floor on approved shelving.

35- Replace cracked/damaged "patty basket" on patty machine so as to be easily cleanable.

38- No shatterproof light covers on lights over salad bar. Provide.

41- Observed hose attached to hose bib at produce sink with no backflow prevention device. Provide to prevent accidental contamination of water supply.

45- Observed FRP above meat dept utensil sink to be secured with duct tape. Remove tape and properly repair.

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.

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R.E.H.S.

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