

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

DBA/NAME S & S Produce	DATE 4/3/09
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: 30 days

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			
							✓			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			
			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 assorted soft cheeses (45°F-46°F) at display door in walk-in refrigerator (air temperature 45°F by cheeses; 39°F other). Adjust air flow or decrease amount of product stored by display doors to maintain potentially hazardous foods at 41°F or below.

9- Reported hot held foods cooled at room temperature "around an hour" before placing in refrigerator. Place cooling foods in refrigerator immediately.

29- Observed unlabeled chemical spray container on shelf under slicer in meat department. Label as to contents.

30- Observed produce boxes stored directly on plywood floor in produce cooler. Store foods at least six inches off floor on approved shelving.

35- Observed duct tape securing door panel on walk-in refrigerator door. Remove tape and properly repair. Clean behind and between nozzles of beverage dispenser (BBQ) to remove residues and doors to meat display cases (Meat Dept) to remove meat debris.

36- Observed ice scoop stored with handle in ice in ice bin at barbeque. Store handle up so as to prevent contamination of ice by hands. Secure CO2 tank(BBQ) at beverage dispenser to rigid structure.

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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