

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

DBA/NAME S and S Produce		DATE 10/23/07	
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:	

See reverse side for the 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							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							Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):								
			4. Proper eating, tasting, drinking or tobacco use							FOOD FROM APPROVED SOURCES								
PREVENTING CONTAMINATION BY HANDS										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 AND TEMPERATURE RELATIONSHIPS										CONFORMANCE WITH APPROVED PROCEDURES								
			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan								
			8. Time as a public health control: Proper procedures & records							CONSUMER ADVISORY								
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods								
			10. Proper cooking time & temperatures							HIGHLY SUSCEPTIBLE POPULATIONS								
√			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
<p align="center">MAJOR VIOLATION CHECK ONLY VIOLATION CORRECTED</p>										WATER/HOT WATER								
														21. Hot and cold water available Temp >120°F				
															LIQUID WASTE DISPOSAL			
															22. Sewage and wastewater properly disposed			
										VERMIN								
										23. No rodents, insects, birds, or animals								
										OUT								
SUPERVISION										39. Thermometers provided and accurate								
			24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored								
PERSONAL CLEANLINESS										PHYSICAL FACILITIES								
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices								
GENERAL FOOD SAFETY REQUIREMENTS										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.							PERMANENT FOOD FACILITIES								
			29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
FOOD STORAGE/ DISPLAY/ SERVICE										46. No unapproved private homes/ living or sleeping quarters								
			30. Food properly stored; food storage containers identified							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
			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								
EQUIPMENT/ UTENSILS/ LINENS										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							NON-PERMANENT FOOD FACILITIES								
			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 indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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