

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

DBA/NAME Safeway #256- Retail		DATE 4-25-08	
ADDRESS 1016 W. Sacramento Ave., Chico		RECHECK DATE	
OWNER/OPERATOR Safeway Stores Inc.		SITE # 2382	
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	
X			1. Demonstration of knowledge; food safety certification						X	12. Proper procedures followed for returned and reservice of food				
Food Safety Certificate Exp Date							X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized				
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
X			4. Proper eating, tasting, drinking or tobacco use				X			16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			5. Hands clean and properly washed; gloves used properly				X			17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			7. Proper hot and cold holding temperatures					X		19. Consumer advisory provided for raw or undercooked foods				
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		X	9. Proper cooling methods				WATER							
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available				
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
						X				22. Sewage and wastewater properly disposed				
							VERMIN							
						X				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							X	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							X
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.							X	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							X	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:

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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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-** No paper towels in dispenser adjacent to handsink for bakery.
- 27-** Observed laundry detergent bottles stacked adjacent to boxes of bottled foods (i.e. salad oils, peanut butter, mayonnaise, etc.) in back storage room.
- 33-** Observed damaged/worn countertop at cake area of bakery.
- 35-** Observed bowls and underside of shields for bakery mixers (upright, large and table-top) to be soiled with some dried food and greasy-type residues. Observed sheetpan under donut glaze warming unit to be soiled with accumulated dried food debris. –Observed cardboard boxes frozen to walls and accumulated ice build-up on walls of meat/beer walk-in refrigerator. –Observed some clogged, and some missing gaskets/O-rings to, produce misters.
- 45-** Clean floors in hard-to-reach areas of bakery (i.e. under donut fryer, mixers, storage shelving) to remove accumulated food debris/residues. Observed some gaps in ceiling tiles above dishwasher and donut area. –Clean floors under back storage shelving to remove some misc. debris/trash.