

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

DBA/NAME Safeway #256- Retail		DATE 7-27-07
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: 30 days

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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions				x			14. Food contact surfaces: clean and sanitized			
x			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input checked="" type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
x			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
PREVENTING CONTAMINATION BY HANDS							x			15. Food obtained from approved source			
x			5. Hands clean and properly washed; gloves used properly				x			16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			6. Adequate handwashing facilities supplied & accessible				x			17. Compliance with Gulf Oyster Regulations			
TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES						
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY						
		x	9. Proper cooling methods						x	19. Consumer advisory provided for raw or undercooked foods			
x			10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS						
		x	11. Proper reheating procedures for hot holding						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							WATER/HOT WATER						
OUT							OUT						
24. Person in charge present and performs duties							x			21. Hot and cold water available			
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
25. Personal cleanliness and hair restraints							x			22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN						
26. Approved thawing methods used, frozen food maintained frozen.							x			23. No rodents, insects, birds, or animals			
27. Food separated and protected							PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						
29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE							43. Toilet facilities: properly constructed, supplied, cleaned						
30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing						
31. Consumer self-service facilities properly constructed and maintained							PERMANENT FOOD FACILITIES						
32. Food properly labeled & honestly presented							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
EQUIPMENT/ UTENSILS/ LINENS							46. No unapproved private homes/ living or sleeping quarters						
33. Nonfood contact surfaces clean and in good repair.							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							47. Signs posted; last inspection report available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							48. Plan review required for new or remodel construction						
36. Equipment, utensils and linens: Properly stored and used							49. Permits Available						
37. Vending machines							50. Impoundment of unsanitary equipment or food						
38. Adequate ventilation and lighting; designated areas, use							51. Permit Suspension						
OUT							52. Other						
OUT							NON-PERMANENT FOOD FACILITIES						
OUT							53. Mobile food facilities						
OUT							54. Temporary food facilities						
OUT							OUT						

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.
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