

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

<b>DBA/NAME</b> Safeway #256 (Deli & Bakery)	<b>DATE</b> 3-30-09
<b>ADDRESS</b> 1016 W. Sacramento Ave., Chico	<b>RECHECK DATE</b> 2+ days
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2382-2
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-13	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b> 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
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 2013				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly			X		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			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>								X		18. Compliance with variance, specialized process, & 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				<b>WATER &amp; WASTE WATER</b>						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							X			<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PHYSICAL FACILITIES</b>							
			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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>PERMANENT FOOD FACILITIES</b>							
			30. Food properly stored; food storage containers identified			X	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				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						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			X	50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used			X	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  
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(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:** faxed

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5-** Observed deli food handler begin shift, work at prep table (with frozen ribs) then go to sandwich prep, don gloves, and make sandwiches, all without properly washing hands prior to or between tasks.  
 >Observed torn plastic gloves covering sandwich cutting gloves. Reported plastic gloves (for cutting gloves) are changed every few orders/customers. Change plastic gloves after each order.  
 Proper handwashing frequency/procedures and glove usage discussed with management during inspection.
- 14-** Observed some dried meat residues on hard-to-reach/non-removable areas of deli meat slicer (i.e. under blade guard). Reported that deli food contact surfaces (i.e. prep table cutting boards, sandwich cutting knives and glove, slicers) are "wiped down with sanitizer" throughout service day and washed/rinsed/sanitized in evening. Ensure all food contact surfaces are properly washed (with hot soapy water), rinsed (with clear water) and sanitized at least every 4-hours.  
 Note: Slicer shall be broken down at 4-hour intervals for proper cleaning. Procedures for 'cleaning-in-place' of cutting boards and slicer bases discussed during inspection.  
 >Observed many deli utensils, reported to be clean, soiled with food debris/greasy residues (i.e. rim of colander, stored on rack above utensil sink for clean utensils, soiled with whitish-colored food residues; food prep bowl, serving platters and soup pots/lids stored on lower prep table shelf, soiled with sticky food debris and greasy residues).  
 >Observed knives, stored on magnetic rack of bakery oven and in knife storage block affixed to dough prep table, to soiled with food residues.
- 14, 36-** Observed some stainless steel deli food pans, stored on lower prep table shelf, stacked together prior to properly air-drying and stored on shelf in area/manner so as to be splashed by food handlers washing hands at handsink.
- 30-** Observed box of frozen ribs stored directly on floor of deli prep area.
- 35-** Clean undersides of bakery mixers and 'arm' of donut unit to remove some dried food residues.  
 >Observed paper-type liner, on bottom of display case and under deli meats (to be sliced), soiled by meat liquids. Reported liner is changed about every other day. Change liner daily.  
 >Observed burned out heating bulb at hot-holding chicken display.
- 36-** Observed bottom of plastic container, storing bakery scrapers and decorating utensils, soiled with some dried food residues.  
 >Observed bottom of stainless steel food pan, storing unused deli spread utensils, soiled with some dried food debris.  
 >Observed stack of plastic food containers stored directly on floor under disposable food container rack in deli.
- 45-** Generally clean floors of bakery (under counter unit, under rolling racks storing bread baking racks), under dry ingredient storage shelves and along left side of dishwasher (under rack storing donut decorations) to remove some food debris/residues and dust.  
 >Paint/seal bare wood wall in corner 'closet' area of deli, storing beverage syrup boxes, to be smooth, non-absorbent and facilitate cleaning.