

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

DBA/NAME Anthony's Market		DATE 11-2-07
ADDRESS 2101 Esplanade, Chico		RECHECK DATE
OWNER/OPERATOR Ibrahim, Mary Sayegh		SITE # 2383
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-12	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 reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							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			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):						
X			4. Proper eating, tasting, drinking or tobacco use										
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations			
X			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES						
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		X	9. Proper cooling methods				CONSUMER ADVISORY						
		X	10. Proper cooking time & temperatures						X	19. Consumer advisory provided for raw or undercooked foods			
		X	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							WATER/HOT WATER						
OUT										21. Hot and cold water available			X
24. Person in charge present and performs duties							LIQUID WASTE DISPOSAL						
PERSONAL CLEANLINESS							X			22. Sewage and wastewater properly disposed			
25. Personal cleanliness and hair restraints							VERMIN						
GENERAL FOOD SAFETY REQUIREMENTS							X			23. No rodents, insects, birds, or animals			
26. Approved thawing methods used, frozen food maintained frozen.							OUT						
27. Food separated and protected							39. Thermometers provided and accurate						
28. Fruits and vegetables washed as required.							OUT						
29. Toxic substances properly identified, stored, used							X						
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES						
30. Food properly stored; food storage containers identified							X			41. Plumbing: Plumbing in good repair, proper backflow devices			X
31. Consumer self-service facilities properly constructed and maintained							X			42. Garbage and refuse properly disposed; facilities maintained			
32. Food properly labeled & honestly presented										43. Toilet facilities: properly constructed, supplied, cleaned			X
EQUIPMENT/ UTENSILS/ LINENS										44. Premises; personal/cleaning items; vermin-proofing			X
33. Nonfood contact surfaces clean and in good repair.							PERMANENT FOOD FACILITIES						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X			45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X			46. No unapproved private homes/ living or sleeping quarters			
36. Equipment, utensils and linens: Properly stored and used							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
37. Vending machines										47. Signs posted; last inspection report available			
38. Adequate ventilation and lighting; designated areas, use										48. Plan review required for new or remodel construction			
REINSPECTION FEES										49. Permits Available			
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. <input type="checkbox"/>										50. Impoundment of unsanitary equipment or food			
202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/										51. Permit Suspension			
										52. Other			
							NON-PERMANENT FOOD FACILITIES						
										53. Mobile food facilities			
										54. Temporary food facilities			

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Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

14, 31- Observed tongs for unpackaged jerky products soiled with food residues. –No tongs available for unpackaged licorice.
14, 30, 34, 45- Observed no dishwashing detergent or sanitizer at utensil sink. Observed utensil sink (drainboards and basins) obstructed with numerous damaged and undamaged canned/bottled beverages. Clear utensil sink and floor area under and around sink of canned/bottled beverages and misc. items.
21- Hot water 113.8°F at utensil sink. Adjust/repair water heater to maintain hot water at 120°F or above.
27- Observed cartons raw eggs stored on shelf above packaged food products in retail display refrigerator.
35, 39- Observed fans not running in walk-in cooler. Observed external thermometer on walk-in to be inoperable and no internal thermometer available. Fans turned on during inspection.
41- Observed leak at utensil sink faucet. –Clean floor sink (under utensil sink) to remove mold.
43, 45- Generally clean restroom. Observed floor in restroom to be damaged (peeling at self-cove).
44, 45- Observed much misc. food related equipment (prep table, microwaves, coffee pot) and personal food products stored in back storage room. Generally clean and organize back storage areas.

Note: Observed two-compartment utensil sink and unfinished concrete floor with top-set coving at sink area. Upon change of ownership, remodel of facility, or it is determined that the two-compartment sink can no longer be effectively utilized for proper cleaning/sanitizing of utensils, the sink shall be replaced with approved 3-compartment utensil sink. Upon change of ownership or remodel of facility floor area around utensil sink shall be repaired/replaced with approved material.