

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

DBA/NAME 7- Eleven		DATE 11/6/08
ADDRESS 1096 East Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2385
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 13	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	
	√		1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reserve of food				
Food Safety Certificate Exp Date						√				13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES						√				14. Food contact surfaces: clean and sanitized				
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source				
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			√	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS								√		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
√			7. Proper hot and cold holding temperatures					√		19. Consumer advisory provided for raw or undercooked foods				
		√	8. Time as a public health control: Proper procedures & records					√		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		√	9. Proper cooling methods				WATER & WASTE WATER							
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available				
√			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
						√				22. Sewage and wastewater properly disposed				
						VERMIN								
						√				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						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						√		
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.						√	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						√	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:		
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. <input type="checkbox"/>	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. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Provide original food safety certificate (no copies) and keep on premises.
- 6- No paper towel dispenser at front hand sink. Provide. Reattach paper towel dispenser at restroom hand sink so as to hang on wall properly. No soap at restroom hand sink, no sanitary soap dispenser at front counter hand sink. Provide.
- 31- Observed nozzles on mocha/vanilla latte dispenser to be cut straight across. Cut diagonally.
- 32- No labels/ingredient lists on individually wrapped cookies (obtained from Ono foods) offered for sale at front counter. Provide
- 33- Observed damaged/worn laminate inside cabinets at customer self service counter and cabinet door under latte machine to have broken top hinge. Repair/replace.
- 35- Reported cappuccino machine cleaned every other day. Clean daily. Clean inside condiment refrigerator to remove accumulated food debris.
- 35, 45- Observed pooled beverage syrup on floor behind beverage dispenser and trash can catching leaking beverage syrup from hoses. Repair leak and clean.
- 38- Provide shatter proof light covers over condiment refrigerator and utensil sink.
- 39- No thermometer in walk-in refrigerator storing dairy and deli products. Provide.
- 40- Observed soiled wiping rags hanging on front hand sink splash guard. Store wiping rags in container of approved sanitizer between uses or use one time and launder.
- 41- Observed faucet at restroom hand sink to be leaking (cold water valve). Repair.
- 44- Observed wet mop stored in bucket. Store mop so as to dry completely between uses.
- 45- Clean floor under beverage syrup rack to remove dust/debris/miscellaneous trash.