

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

<b>DBA/NAME</b> 7-Eleven		<b>DATE</b> 4/2/08
<b>ADDRESS</b> 1096 East Avenue, Chico, CA 95926		<b>RECHECK DATE</b> 30+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2385
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 reservice of food					
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							√			14. Food contact surfaces: clean and sanitized					
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>								
√			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				<b>SPECIAL PROCEDURES</b>								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	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				<b>WATER &amp; WASTE WATER</b>								
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available					
√			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>								
							√			22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
							√			23. No rodents, insects, birds, or animals					
						<b>OUT</b>							<b>OUT</b>		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							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								
<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							√	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							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.

202 Mira Loma Drive  
Oroville, CA 95965  
(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:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 29- Observed unlabeled chemical spray containers in crate by utensil sink. Label as to contents.
- 30- Observed water standing in bottom of container used to keep individual containers of creamer cold at customer self-service counter. Keep water drained.
- 31- Observed accumulated residues behind nozzles of beverage dispensers. Clean.
- 32- Observed individually wrapped cookies (obtained from Ono foods) offered for sale at front counter without label/ingredient lists. Provide labels on all cookies customers serve themselves.
- 33- Observed damaged laminate inside cabinets by beverage dispenser. Repair where needed to be smooth and easily cleanable.
- 38- No shatterproof light covers on lights over condiment area/chili dispenser. Provide.
- 45- Clean floors under beverage syrup boxes to remove accumulated dust/miscellaneous trash.

