

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

<b>DBA/NAME Tower Mart</b>		<b>DATE 8/31/07</b>
<b>ADDRESS 710 East Lassen Avenue, Chico, CA 95973</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2389</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 12</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 3 days</b>

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT –Out of Compliance					
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				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				√			13. Food in good condition, safe and unadulterated				
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized				
√			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):							
	√		4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES							
			<b>PREVENTING CONTAMINATION BY HANDS</b>				√			15. Food obtained from approved source				
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed				
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
√			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES							
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods				
		√	9. Proper cooling methods				CONSUMER ADVISORY							
		√	10. Proper cooking time & temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		√	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS							
								√		21. Hot and cold water available Temp				
										22. Sewage and wastewater properly disposed				
										<b>VERMIN</b>				
							√			23. No rodents, insects, birds, or animals				
						<b>SUPERVISION</b>	<b>OUT</b>							<b>OUT</b>
						24. Person in charge present and performs duties								39. Thermometers provided and accurate
						<b>PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>	
						25. Personal cleanliness and hair restraints								41. Plumbing: Plumbing in good repair, proper backflow devices
						<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							42. Garbage and refuse properly disposed; facilities maintained	
						26. Approved thawing methods used, frozen food maintained frozen.								43. Toilet facilities: properly constructed, supplied, cleaned
						27. Food separated and protected								44. Premises; personal/cleaning items; vermin-proofing
						28. Fruits and vegetables washed as required.	√							<b>PERMANENT FOOD FACILITIES</b>
						29. Toxic substances properly identified, stored, used								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean
						<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							46. No unapproved private homes/ living or sleeping quarters	
						30. Food properly stored; food storage containers identified	√							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>
						31. Consumer self-service facilities properly constructed and maintained								47. Signs posted; last inspection report available
						32. Food properly labeled & honestly presented								48. Plan review required for new or remodel construction
						<b>EQUIPMENT/ UTENSILS/ LINENS</b>							49. Permits Available	
						33. Nonfood contact surfaces clean and in good repair.								50. Impoundment of unsanitary equipment or food
						34. Warewashing facilities: Adequate, maintained, properly used, test strips available								51. Permit Suspension
						35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	√							52. Other
						36. Equipment, utensils and linens: Properly stored and used	√							<b>NON-PERMANENT FOOD FACILITIES</b>
						37. Vending machines								53. Mobile food facilities
						38. Adequate ventilation and lighting; designated areas, use								54. Temporary food facilities

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.**

**RECEIVED BY:**

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