

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

<b>DBA/NAME</b> Tony's Liquor		<b>DATE</b> 6-12-09	
<b>ADDRESS</b> 634 W. Sacramento Ave, Chico CA, 95926		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2390	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-12	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</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    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 reservice of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			X
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
X			2. Communicable disease; reporting, restrictions & exclusions				X			15. Food obtained from approved source			
X			3. No discharge from eyes, nose, and mouth						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			4. Proper eating, tasting, drinking or tobacco use						X	17. Compliance with Gulf Oyster Regulations			
	X		5. Hands clean and properly washed; gloves used properly						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	19. Consumer advisory provided for raw or undercooked foods			
		X	7. Proper hot and cold holding temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	8. Time as a public health control: Proper procedures & records				<b>WATER &amp; WASTE WATER</b>						
		X	9. Proper cooling methods				X			21. Hot and cold water available			
		X	10. Proper cooking time & temperatures				<b>LIQUID WASTE DISPOSAL</b>						
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>						
						OUT	X			23. No rodents, insects, birds, or animals			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
						OUT	<b>PERMANENT FOOD FACILITIES</b>						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			OUT
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices			X
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			X
			30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing			X
			31. Consumer self-service facilities properly constructed and maintained							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
			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:**

See page 2

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:** Mailed / faxed

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6-** Hand wash sink was blocked by misc. boxes and debris.
- 13, 14-** Containers of unpackaged jerky observed at front counter. Remove unpackaged jerky—there are no facilities (i.e. utensil sink) in this store for properly washing utensils (tongs for unpackaged jerky); or provide NSF approved 3-compartment utensil sink for proper utensil washing (submit plans to this Dept. prior to installation of sink).
- 41-** Verify that walk-in cooler condensers drain to an approved indirect sewage connection.
- 43-** Several cases of alcohol and boxes of chips stored in restroom. Remove these items from the restroom.
- 44-** Provide hanger for air drying and storage of mop (i.e. near janitorial sink).
- 45-** Clean walk-in ceiling of dust accumulation (near fans). Unit in walk-in cooler has one fan that wobbles. Repair or replace fan. Clean storage room of excessive clutter etc.