

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Tower Mart #159		<b>DATE</b> 6/19/07
<b>ADDRESS</b> 110 E. Park Ave., Chico, CA		<b>RECHECK DATE</b> 1+ week
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2391
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-13	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 1 week
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			5) Observed an open bag of flour in the retail area. Flour was voluntarily discarded during inspection. 13) No tongs available for customer self-serve beef jerky; provide. 16) No drain plugs available for the utensil sink; provide. Reported that utensils are sanitized in buckets in the utensil sink, but not washed and rinsed. Wash (using hot soapy water), rinse (using hot clear water) and sanitize utensils (in that order) in the utensil sink, and then air dry dishes. 18) Clean soda dispenser nozzles to remove accumulated brown residues. 20) Observed ice scoop stored in a cardboard box. Store ice scoop in a cleanable, non-absorbent container. 23) Observed spoils (sodas, broken beer bottles, dirty rag, etc.) stored on the utensil sink drain board. Keep spoils in a separate, designated area, and keep utensil sink drain boards clean and available for utensil washing. 29) Clean shelves above the utensil sink to remove misc. residues. 31) Clean floors in hard to reach areas (especially under ice machine and storage racks, including the floor sinks) to remove misc. residues/trash. Raise bottom shelf storing soda syrup boxes at least 6 inches off the floor so that floors may be cleaned. Clean ceiling in the walk-in cooler to remove black residues. Repair all damaged areas of flooring in the back area.  Note: Rebecca Larocque passed the National Registry of Food Safety Professionals exam on 1/17/06.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food	X		
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		X	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage		X	
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>R.E.H.S.</b>
<b>RECEIVED BY:</b>
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