

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

DBA/NAME Warner St. Grocery		DATE 11-7-08	
ADDRESS 1147 Warner St., Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2401	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-12	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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. FSC Exp. Date: 2011					X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
	X		5. Hands clean and properly washed; gloves used properly					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible					X		17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS								X		18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures					X		19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	9. Proper cooling methods				WATER & WASTE WATER						
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							X			VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													X
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
26. Approved thawing methods used, frozen food maintained frozen.							PHYSICAL FACILITIES						
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices						
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained						
29. Toxic substances properly identified, stored, used						X	43. Toilet facilities: properly constructed, supplied, cleaned						X
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing						
30. Food properly stored; food storage containers identified							PERMANENT FOOD FACILITIES						
31. Consumer self-service facilities properly constructed and maintained						X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
33. Nonfood contact surfaces clean and in good repair.						X	47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 29-** Observed unlabeled chemical spray bottles.
- 31-** Provide additional tongs for bulk jerky containers.
- 33-** Observed worn paint/unsealed food storage shelves in back room.
 - >Clean countertops under beverage machines and microwaves to remove some dust.
 - >Observed countertop around soda beverage machine/ice bin to be damaged/bowed, exposing bare/worn wood counter. Remove tape and properly repair countertop to facilitate cleaning.
- 35-** Clean bottom of display refrigerator storage area to remove food debris and opaque/whitish-colored pooled residue.
 - >Clean top of refrigerator to remove dust and beverage/cup 'rings'.
 - >Clean under/between nozzles of soda and juice machines to remove sticky and dusty residues.
 - >Repair walk-in door to properly close/seal.
- 38, 43, 45-** No operable ventilation in restroom. Observed paper towels stacked atop wall dispenser. Observed sheet vinyl floor to be damaged.
- 45-** Observed paint on ceiling in back storage room to be peeling. Observed worn/damaged non-coved floor(s) in back storage room.