

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

DBA/NAME Warner St. Grocery		DATE 2-4-08	
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: 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		
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 10-24-11				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized					
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations					
	X		6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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								
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available					
	X		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
						X				22. Sewage and wastewater properly disposed					
							VERMIN								
						X				23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X	
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.							PERMANENT FOOD 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							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
31. Consumer self-service facilities properly constructed and maintained							X	46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available								
33. Nonfood contact surfaces clean and in good repair.							X	48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X	49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	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:

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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 various chemicals (charcoal lighter fluid, WD-40, KrudKutter) stored on shelf adjacent to/above packaged food items (bottled beverages, coffee powder) in back room. –Observed unlabeled chemical spray bottles.
- 30-** Observed box of sugar packets and other packaged foods stacked on floor of back room. –Observed unsealed bag of hot dogs and open #10 can of ketchup covered with plastic bag stored in bottom of display refrigerator.
- 31-** No tongs at bulk licorice container at front counter. Provide additional tongs for bulk jerky containers.
- 33-** Observed worn paint on cabinet/shelves above utensil sink and below prep table at front. 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.
- 34, 45-** Observed 2-compartment utensil sink. Observed damaged/unsealed walls behind/adjacent to sink. Provide approved detergent/sanitizer product (for use with 2-compartment sink) or provide approved 3-compartment utensil sink within next 6 months. Provide approved surface/material (i.e. FRP panels) for walls behind and at end of utensil sink.
- 35-** Observed damaged chest freezer. –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 blade guard of electric slicer to remove some dried food residues. –Clean inside of gourmet beverage (coffee) machine daily and weekly (as noted on inner door panel of machine) to remove powder and drink residues. Clean drain trap of soda machine to remove mold. Clean under/between nozzles of soda and juice machines to remove sticky and dusty residues. Clean strawberry/orange machine to remove sticky residues and dust from vents. –Repair walk-in door to properly close/seal.
- 35, 45-** Observed leak at beverage syrup box storage and sheetpan stored on floor under rack to be soiled with pooled sticky residue.
- 38-** No shatterproof bulb/cover for lighting in back storage room.
- 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.

Note: A separate, designated hand sink at (front) food prep area may be required. Contact this Department for more information regarding hand sink.