

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

DBA/NAME Sportman's 76	DATE 2-1-10
ADDRESS 1800 Nord Ave., Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2417
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 30 days

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: 2/2011				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							15. Food obtained from approved source	X		X
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							21. Hot and cold water available			X
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						
			24. Person in charge present and performs duties				39. Thermometers provided and accurate						X
			25. Personal cleanliness and hair restraints				40. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			27. Food separated and protected			X	42. Garbage and refuse properly disposed; facilities maintained						
			28. Fruits and vegetables washed as required.				43. Toilet facilities: properly constructed, supplied, cleaned						
			29. Toxic substances properly identified, stored, used			X	44. Premises; personal/cleaning items; vermin-proofing						
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified			X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			31. Consumer self-service facilities properly constructed and maintained				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.				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:

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/

R.E.H.S.

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Page 1 of 2

DBA/NAME Sportman's 76	DATE 2-1-10
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 15-** Observed tray of biscuits reportedly cooked at food handler's home; biscuits will be taken home by food handlers. Reported that potatoes (for potato salad) are sometimes boiled at food handler's home. No foods which will be served/offered for sale at this facility shall be stored/prepped/cooked in any private home.
- 21-** No warm water available at restroom handsink. Provide water that is at least 100°F at handsink.
- 27-** Observed flats of raw eggs stored on shelf above packaged foods inside walk-in cooler. Store eggs as raw meats, below and away from other foods.
- 29-** Observed can of Raid, intended for household use only, stored in cabinet under handsink in food prep area. Use insecticides approved for use in food facilities.
- 30-** Observed box of packaged bulk mayonnaise and box of potatoes stored directly on floor of walk-in cooler.
- 34-** Observed plastic buckets, dish soap and scrubbers obstructing utensil sink drainboard that should be used for storage of soiled utensils. Observed wash water set up in middle basin of utensil sink. Properly use all three basins of utensil sink to clean/sanitize utensils, as reviewed during inspection.
- 35-** Discard of any rough/hard-to-clean plastic food containers stored in cabinet of food prep area. Observed base of slicer soiled with some dried food debris/residues, especially in hard-to-reach areas. Slicer is intended for household use only; provide commercial slicer or use pre-cut deli meats/produce. Replace torn seal to prep refrigerator door. Clean countertop under microwave to remove some food debris. Clean plastic panel inside ice bin to remove some mildew and repair loose seal to lid of ice bin.
- 39-** Digital probe thermometer not readily available at cookline, but thermometer located during inspection and put at grill area.