

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

DBA/NAME Seven Eleven		DATE 4-7-08	
ADDRESS 101 Main St, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2418	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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 _____				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
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			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	x		10. Proper cooking time & temperatures				WATER & WASTE WATER						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			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						x
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						
			27. Food separated and protected				PHYSICAL FACILITIES						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified				43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained			x	44. Premises; personal/cleaning items; vermin-proofing						x
			32. Food properly labeled & honestly presented				PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
OBSERVATIONS AND CORRECTIVE ACTIONS:													
See second page.													
REINSPECTION FEES:													
Reinspection fees will be charged for all subsequent reinspection 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 indicated violations by the next scheduled time, call this office prior to the inspection day. <input type="checkbox"/>													

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.
RECEIVED BY:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No current food safety certificate available at time of inspection. Fax copy of current certificate to this Dept.—include name of facility on fax.
- 6- Fill paper towel dispenser at prep area hand sink—stack of paper towels observed near hand sink.
- 10- Temperature of hot held potentially hazardous foods reportedly not being routinely checked. Check temperatures of hot held foods (ie: hot dogs, chili, cheese, corn dogs, etc) at least every 2 hours.
- 14- Utensils (ie: coffee pots, tongs) reportedly washed (hot, soapy water) then rinsed. Properly wash, rinse and then sanitize all utensils using approved sanitizer.
- Note: No utensils being washed during inspection. Utensil sink faucet is set up with sanitizer dispenser.
- 31- Hot holding units for hot dogs and rollers are not designed for customer self-service (ie: no sneeze guards in place over unpackaged foods when lids of units are lifted up to access foods.
- 35- Replace rusted shelf in condiment refrigerator. Clean shelves (display shelves and walk-in cooler shelves) of some dust accumulation. Remove cardboard taped to shelves in walk-in cooler.
- 38- No covers observed on overhead lights in utensil washing room.
- 39- Replace hard to read thermometer in condiment refrigerator (40° F) and in ice cream freezer.
- 44- Some flies observed in back prep area.
- 45- Repair damaged/ peeling area of floor behind beverage dispensers so as to facilitate cleaning. Clean floors in hard to reach areas of some dust accumulation, etc.
- 52- Small dog observed in store—dog owner asked (by employee) to take dog outside.