

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

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|--|-------------------|--|
| DBA/NAME Raley's Market | | DATE 4/6/07 |
| ADDRESS 2485 Notre Dame Blvd., Chico, CA | | RECHECK DATE |
| OWNER/OPERATOR | | SITE # 2426-1 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: 24 hours |
| INVENTORY TYPE 16F | SERVICE 03 | CORRECT MINOR VIOLATIONS BY: 30 days |
| APPLICABLE LAW: California Uniform Retail Food Facilities Law | | PERMIT LICENSE |

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 | X | | <p>1,18) Observed some soft cheeses 50-55°F stored in the corner sections of the middle island display refrigerator near the deli. All other sections of this unit are 41°F or below. Soft cheeses were moved during inspection. Reported that only hard cheeses will be stored in the corners of this refrigerator in the future. Do not store potentially hazardous foods in the corners of this unit until it can maintain foods at or below 41°F.</p> <p>Note: Nancy J. Miller passed the ServSafe exam on 8/22/06.</p> |
| 2 | Cooking/Reheating | | | |
| 3 | Cooling | | | |
| 4 | HACCP Plan | | | |
| 5 | Pure Food | | | |
| 6 | Frozen Food | | | |
| 7 | Refrigerator Storage | | | |
| 8 | Food Storage | | | |
| 9 | Food Display | | | |
| 10 | Food Labeling | | | |
| 11 | Thermometer | | | |
| 12 | Handwashing | | | |
| 13 | Gloves/Hand Contact | | | |
| 14 | Employee Habits | | | |
| 15 | Wash/sanitize | | | |
| 16 | Utensil Sink | | | |
| 17 | Dishwasher | | | |
| 18 | Equipment | | X | |
| 19 | Utensils | | | |
| 20 | Utensil Storage | | | |
| 21 | Vermin | | | |
| 22 | Chemical Hazards | | | |
| 23 | Spoils Storage | | | |
| 24 | Wiping Rags | | | |
| 25 | Water | | | |
| 26 | Plumbing | | | |
| 27 | Hand Sink | | | |
| 28 | Restrooms | | | |
| 29 | Shelving/Cabinets | | | |
| 30 | Enclosure | | | |
| 31 | Walls/Floors/Ceiling | | | |
| 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.

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| R.E.H.S. |
| RECEIVED BY: Mailed 4/6/07 |
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