

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Raley's Market		DATE 8-28-06
ADDRESS 2485 Notre Dame Blvd., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2426
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
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			5) Oyster tags did not indicate state of harvest. However, invoice stated oysters were harvested and processed in Canada. Make sure tags are properly filled-out by suppliers. 8) Some opened bags of grains and flours in back bulk foods storage area were not clamped shut. 20) No sanitizer detected in water for produce knife storage. Check and change water/sanitizer more often. 31) Back concrete curbing in meat walk-in cooler is damaged. Repair/replace.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
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			
19	Utensils			
20	Utensil Storage		x	
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		x	
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.

<input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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Page 1 of 1

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Raley's Deli/Bakery		DATE 8-28-06
ADDRESS 2485 Notre Dame Blvd., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2426-2
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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#	Violations	Major	Minor	
1	Hot/Cold Holding		x	BAKERY: 11) Thermometer broken inside reach-in refrigerator in coffee area. 31) Clean floor behind roll-in refrigerator of misc debris. 34) Clean ceiling fans of dust in bakery and deli prep areas. DELI: 1) Far right side of display refrigerator on top shelf was 48°F. Check for fan or other air circulation problem in this area and repair as needed. Meats were relocated until fixed. 18) Repair broken plastic side panel on left side of display refrigerator. Clean and then repair loose metal panels along bottom of the display refrigerators (employee side). Clean soda dispenser nozzles and nozzle area of sticky residues. 29) Some walk-in cooler metal racks are rusting and will need replaced soon. 31) Clean floor sinks and floors in hard to reach areas of food and misc. debris.
	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		x	
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		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
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