

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

DBA/NAME Femino's Family Market		DATE 10/31/08
ADDRESS 9275 Midway, Durham		RECHECK DATE
OWNER/OPERATOR		SITE # 2427
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 14	SERVICE 03	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
			1. Demonstration of knowledge; food safety certification			√			√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions							FOOD FROM APPROVED SOURCES			
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
	√		4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES			
			TIME AND TEMPERATURE RELATIONSHIPS							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			√
√			7. Proper hot and cold holding temperatures						√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	√		9. Proper cooling methods							WATER & WASTE WATER			
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL			
			FULL RE-INSPECTION				√			22. Sewage and wastewater properly disposed			
			SUPERVISION /PERSONAL CLEANLINESS							VERMIN			
			24. Person in charge present and performs duties				√			23. No rodents, insects, birds, or animals			
			25. Personal cleanliness and hair restraints										OUT
			GENERAL FOOD SAFETY REQUIREMENTS			OUT				38. Adequate ventilation and lighting; designated areas, use			
			26. Approved thawing methods used, frozen food maintained frozen.							39. Thermometers provided and accurate			
			27. Food separated and protected							40. Wiping cloths: properly used and stored			
			28. Fruits and vegetables washed as required.							PHYSICAL FACILITIES			
			29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices			
			FOOD STORAGE/ DISPLAY/ SERVICE							42. Garbage and refuse properly disposed; facilities maintained			
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
			EQUIPMENT/ UTENSILS/ LINENS							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			√				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				47. Signs posted; last inspection report available			
			36. Equipment, utensils and linens: Properly stored and used							48. Plan review required for new or remodel construction			
			37. Vending machines							49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

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 indicted 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:
		Page 1 of 2

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Page 2 of 2	
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OBSERVATIONS AND CORRECTIVE ACTIONS

1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.

18- Provide HACCP plan for private meat cutting/packaging. Contact this Department for specific requirements.

34- Replace existing two compartment utensil sink with three compartment utensil sink with dual integrated drain boards within 6 months. Basins must be large enough to submerge largest utensil/tray. Existing two compartment sink lacks area for proper air drying of utensils. Provide additional area (shelf, storage rack, prep table, etc.) for air drying utensils.

35- Replace domestic microwave with NSF approved commercial unit.