

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

<b>DBA/NAME</b> George's Valero		<b>DATE</b> 11-6-07
<b>ADDRESS</b> 1295 E 8 <sup>th</sup> St, Chico 95928		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2429
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 13	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>			
x			2. Communicable disease; reporting, restrictions & exclusions				x			13. Food in good condition, safe and unadulterated			
x			3. No discharge from eyes, nose, and mouth							14. Food contact surfaces: clean and sanitized			
x			4. Proper eating, tasting, drinking or tobacco use				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			<b>PREVENTING CONTAMINATION BY HANDS</b>										
	x		5. Hands clean and properly washed; gloves used properly				x			15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						x	17. Compliance with Gulf Oyster Regulations			
			7. Proper hot and cold holding temperatures							<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			
		x	8. Time as a public health control: Proper procedures & records						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			9. Proper cooling methods				CONSUMER ADVISORY						
x			10. Proper cooking time & temperatures						x	19. Consumer advisory provided for raw or undercooked foods			
		x	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
									x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
						WATER/HOT WATER							
							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			
						<b>SUPERVISION</b>	<b>OUT</b>						<b>OUT</b>
						24. Person in charge present and performs duties							
			<b>PERSONAL CLEANLINESS</b>										<b>OUT</b>
						25. Personal cleanliness and hair restraints							
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										
						26. Approved thawing methods used, frozen food maintained frozen.							
						27. Food separated and protected							
						28. Fruits and vegetables washed as required.							
						29. Toxic substances properly identified, stored, used							x
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										
						30. Food properly stored; food storage containers identified							
						31. Consumer self-service facilities properly constructed and maintained							x
						32. Food properly labeled & honestly presented							x
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>										
						33. Nonfood contact surfaces clean and in good repair.							
						34. Warewashing facilities: Adequate, maintained, properly used, test strips available							
						35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x
						36. Equipment, utensils and linens: Properly stored and used							x
						37. Vending machines							
						38. Adequate ventilation and lighting; designated areas, use							
						<b>PERMANENT FOOD FACILITIES</b>							
						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							x
						46. No unapproved private homes/ living or sleeping quarters							
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										
						30. Food properly stored; food storage containers identified							
			<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>										
						47. Signs posted; last inspection report available							
						48. Plan review required for new or remodel construction							
						49. Permits Available							
						50. Impoundment of unsanitary equipment or food							
						51. Permit Suspension							
						52. Other							
			<b>NON-PERMANENT FOOD FACILITIES</b>										
						53. Mobile food facilities							
						54. Temporary food facilities							

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  
www.buttecounty.net/publichealth/

**R.E.H.S.**

**RECEIVED BY:** mailed

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<b>DBA/NAME George's Valero</b>	<b>DATE 11-6-08</b>
Food Safety Cert: valid Natn'l Reg. of Food Safety Professionals cert.	Exp. Date: <b>10-24-10</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6- No soap or paper towels in dispensers at hand sink in prep area.
- 7- Half and half (47° F) at self-serve coffee counter.
- 29- Fish bait observed on shelf above bottled beverages in walk-in cooler. Spray bottles of chemicals observed on display shelf above marshmallows. Can of domestic insecticide observed in janitorial room.
- 31- No tongs available for some unpackaged self-serve jerky (on left side of jerky display shelf).
- 32- No manufacturer's name or address observed on bags of ice (made at George's Valero).
- 35- a) Ripped and duct taped door seals observed on reach-in doors of walk-in cooler.  
b) Clean display and storage shelves of dust accumulation. Clean display refrigerators, and walk-in cooler, around condenser fans, of dust accumulation.  
c) Clean beverage dispensers, around nozzles, of sticky residues.  
d) Clean major equipment, in prep area/ kitchen, of misc. food residues (ie: microwave oven, etc).
- 36- Replace cracked ice scoop. Remove duct tape on straw dispenser.
- 39- No thermometers observed in walk-in cooler (37° F) or in Odwalla refrigerator (40° F).
- 44- Front doors left open during inspection.
- 45- Clean floors, especially in hard to reach areas throughout facility, of misc. debris, dust accumulation, residues, etc.