

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Speedy Express Mart		DATE 4/30/07
ADDRESS 481 East Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR Prabhjot (Paul) Singh		SITE # 2435
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 13	SERVICE 01	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			<p>10- No manufacturer labels on bagged ice in display freezer. Provide.</p> <p>16- Food handler reports cleaning coffee pots with decanter cleaner. Proper utensil cleaning procedure: 1. Wash in hot, soapy water, 2. Rinse, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on utensil sink drain board.</p> <p>18- Observed 4 inches standing water in bottom of display freezer holding bagged ice. Drain water and repair.</p> <p>26- Observed uncapped plumbing (with water pooled on floor beneath it) by utensil sink. Food handler reports recent removal of non-operational hand sink. Repair.</p> <p>27- No soap or paper towels in rest room. Provide.</p> <p>29- Observed unsealed wooden shelf in cabinet under unused hot-holding equipment and missing laminate where shelf was cut away to make room for beverage syrup lines in cabinet under beverage dispenser. Repair/seal to be easily cleanable and nonabsorbent. Clean cabinet under beverage dispenser to remove sawdust and beverage residues.</p> <p>31- Observed split/lifting vinyl flooring and vinyl flooring separating from floor sink under utensil sink. Repair. Clean floor between wall and beverage dispenser to remove beverage residues and replace missing section of coved vinyl.</p> <p>Note: Food handler reports hot-holding equipment is not being used. Prior to using this equipment a person employed by this facility shall pass an approved food safety examination. Contact this Department for more information.</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		x	
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
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		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
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"/> <p style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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RECEIVED BY: Signed 4/30/07
Page 1 of 1