

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

DBA/NAME Express Mart (Beacon Food Shop)	DATE 1-2-09
ADDRESS 481 East Ave., Chico	RECHECK DATE 5+ days
OWNER/OPERATOR	SITE # 2435
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 5+ days

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

OBSERVATIONS AND CORRECTIVE ACTIONS:

SEE PAGE 2

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.

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

DBA/NAME Express Mart (Beacon Food Shop)	DATE 1-2-09
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

****6-** Paper towels in dispenser at utensil sink stuck. Bar hand soap at utensil sink. Provide pump hand soap dispenser.

27, 35- Ice machine (used for bagging/selling of ice at facility) located outside building, on concrete ground and in area not properly constructed/protected. Within next 6-months, ice machine shall be relocated into approved area within facility or area outside properly finished-off (i.e. approved flooring 3-feet out/around ice machine; approved smooth, easily cleanable, non-absorbent walls and ceiling (at least 3-feet out/around ice ace machine)). Contact this Department prior to constructing area to enclose ice machine.

****31-** No tongs at bulk self-serve jerky display.

32- No labels on ice bagged at facility.

****33-** Clean countertop under beverage, especially soda, machines to remove accumulated dust. Clean inside microwave "cubby" to remove dried food debris and dust.

>Observed cabinet bottom, where soda machine compressor is stored, to be damaged/hard-to-clean. Repair/replace cabinet bottom.

>Paint/seal unfinished wooden shelves inside cabinets at beverage area.

****>**Clean inside cabinet, storing Coke beverage syrup boxes, to remove dried rodent droppings.

41- Repair drip at utensil sink faucet.

****>**Remove cardboard around/covering floor sink, for utensil sink. Clean floor sink to remove accumulated mold and odor.

44- Observed mop stored in murky water in mop bucket. Observed that mop water has been dumped on ground outside building.

>Remove unused equipment (i.e. soft serve machine) and other items not necessary to facility's operation to aid in cleaning.

****Violations shall be corrected within next 5-days.**