

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

DBA/NAME Nord Avenue Shell		DATE 2-29-08
ADDRESS 952 Nord Ave., Chico		RECHECK DATE
OWNER/OPERATOR Mohinder S. Bains		SITE # 2439
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-12	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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				
			Food Safety Certificate Exp Date				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			X	
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
X			4. Proper eating, tasting, drinking or tobacco use						X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			5. Hands clean and properly washed; gloves used properly						X	17. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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							
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available				
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
							VERMIN							
							X			23. No rodents, insects, birds, or animals				
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use							
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate							
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored							X
			26. Approved thawing methods used, frozen food maintained frozen.				PERMANENT FOOD FACILITIES							
			27. Food separated and protected				41. Plumbing: Plumbing in good repair, proper backflow devices							X
			28. Fruits and vegetables washed as required.				42. Garbage and refuse properly disposed; facilities maintained							
			29. Toxic substances properly identified, stored, used	X			43. Toilet facilities: properly constructed, supplied, cleaned							
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing							X
			30. Food properly stored; food storage containers identified				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
			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:

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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
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14, 31-** Observed beverage machine to have dried residues on nozzle edges, sticky residues under nozzle housings and mold in drain tubes and drain trap.
- 29, 40-** Observed unlabeled chemical spray bottle and wiping rag stored on customer beverage counter.
- 29, 44-** Observed various chemical bottles and many misc. food and non-food items stored on floor at utensil sink area. Organize area to facilitate cleaning.
- 31-** Observed no tongs for individual bulk containers of beef jerkies. –Clean inside ‘gourmet beverage’ machine (daily as per manufacturers’ recommendation) to remove excess powder residues.
- 32-** No labels on ice bagged at this facility and stored in retail display freezer. Provide labels for ice bags.
- 33-** Clean countertops at customer beverage areas, especially under equipment, to remove some food residues and dust. –Seal bare wooden shelves inside walk-in refrigerator.
- 35, 44-** Observed some mold inside ice machine. Remove tape affixed to lid of ice machine, and misc. items stored atop machine, to facilitate cleaning.
- 41-** Observed drain line for ice machine affixed to/running along floor and routed to floor sink. Clean floor sink to remove mold.
- 45-** Observed wall behind utensil sink to be unfinished, rough and not non-absorbent. Observed bare wood 1x4 wood stud affixed to wall behind utensil sink. Walls behind/aside utensil sink shall be properly finished off with FRP panels (or equivalent) and wood stud sealed/painted within next month. –Observed wall/floor junction at utensil sink area to be damaged, hard-to-clean and moldy. New approved, self-coved flooring shall be provided at utensil sink area and installed to extend to under ice machine within next 3 months. NOTE: Top-set coving is not acceptable in this area. Ensure floor forms a minimum 3/8 in. radius cove at floor/wall junction. –Observed missing ceiling panel directly above ice machine. Provide non-absorbent/washable ceiling tiles above utensil sink/ice machine area. –Observed accumulated trash and sticky pooled syrup on floor under beverage syrup storage rack.