

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

<b>DBA/NAME</b> Kwiikee Food Mart		<b>DATE</b> 10-9-08	
<b>ADDRESS</b> 3990 Esplanade, Chico		<b>RECHECK DATE</b> 1 day	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2440	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F-12	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

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			X		X		12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 2010							13. Food in good condition, safe and unadulterated	X	X	X		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized		X	X		
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>								
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					
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures	X	X	X			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					
			9. Proper cooling methods	X		X	<b>WATER</b>								
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available					
	X		11. Proper reheating procedures for hot holding	X			<b>LIQUID WASTE DISPOSAL</b>								
							X			22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
										23. No rodents, insects, birds, or animals			X		
						OUT							OUT		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							X	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored							X	
26. Approved thawing methods used, frozen food maintained frozen.							X	<b>PERMANENT FOOD FACILITIES</b>							
27. Food separated and protected							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
28. Fruits and vegetables washed as required.								46. No unapproved private homes/ living or sleeping quarters							
29. Toxic substances properly identified, stored, used							X	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							47. Signs posted; last inspection report available								
30. Food properly stored; food storage containers identified							X	48. Plan review required for new or remodel construction							
31. Consumer self-service facilities properly constructed and maintained								49. Permits Available							
32. Food properly labeled & honestly presented							X	50. Impoundment of unsanitary equipment or food							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							51. Permit Suspension								
33. Nonfood contact surfaces clean and in good repair.							X	52. Other							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X								
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X								
36. Equipment, utensils and linens: Properly stored and used							X								
37. Vending machines															

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

SEE PAGE 2

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/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME</b> Kwiikee Food Mart	<b>DATE</b> 10-9-08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1-** Food handler unaware of proper food safety (i.e. hot/cold-holding temperatures, cooling procedures) when questioned during inspection. Observed many, and repeated, food related operational violations.
- 6-** No paper towels in available sanitary dispenser at handsink. Observed rolls of paper towels stored on shelves above handsink. –No handsink in prep kitchen/utensil washing area. Install an approved separate handsink in prep kitchen/utensil washing area by end of month (October 31, 2008).
- 7, 35-** Observed turkey and ham sandwiches, 50°Fx 24+hrs, in refrigerated display case. Sandwiches voluntarily discarded during inspection, see VC&D. Observed vents for proper air circulation in refrigerated display case to be obstructed by tortilla packages and internal air temperature of case to range 41-51°F. Tortilla packages moved away from vents during inspection to properly circulate air. Note: Internal temperature of refrigerated display case reached 41°F by end of inspection.
- 7, 35, 39-** Observed all cooked foods stored in hot-holding case to range 73-123°Fx 4+hrs. Observed case to have some burned-out heating bulbs, missing heating elements and broken internal thermometer. Internal air temperature of case 116°F, when checked using inspector’s thermometer. All foods in case voluntarily discarded during inspection, see VC&D.  
It is understood that prior to storing/dispensing of cooked foods in hot-holding case that: the burned-out heating bulbs shall be replaced; (available) heating elements shall be installed; broken internal thermometer (to monitor case air temperature) be replaced; and case able to maintain internal cooked food temperatures of at least 135°F. Ensure use of (available) digital probe thermometer to check final internal cooking temperatures (of cooked) foods prior to storage in hot-holding case and to monitor internal temperature of cooked foods once placed into case.
- 9-** Observed cooked foods ranging 77-100°F (previously stored in hot-holding tabletop steam units) stored in covered, and stacked, food pans inside 2-door upright refrigerator. Foods separated and uncovered to properly cool during inspection.  
Ensure all foods to be cooled (inside 2-door upright refrigerator) are stored in uncovered shallow containers/depths (2-inches or less) and separated/unstacked. Foods shall reach at least 41°F prior to covering/bulking.
- Note: Ensure cooled foods are rapidly and properly reheated (on hot plate, in microwave or on griddle) to at least 165°F prior to placement in table-top steam units.
- 13-** Observed bags of flour and packages of spaghetti, stored on retail shelves, to be adulterated by weevils/insects. Flour and spaghetti voluntarily discarded during inspection, see VC&D.
- 14-** Observed electric slicer to be soiled with accumulated dried (meat) food debris/residues. –Observed many food pans, stored atop utensil storage cart, to be soiled with food debris and greasy residues.
- 14, 34-** Observed no sanitizer (i.e. bleach) stored to be readily available at utensil sink. Observed (utensil washing) sponge in container of turbid soapy water stored on utensil sink drainboard. –Observed 2-compartment utensil sink.
- 14, 40-** Observed 3 dry wiping rags, odorous and soiled with dried food debris, stored atop prep table immediately adjacent to electric slicer.
- 23-** Observed numerous live flies throughout facility.
- 26-** Observed 3 raw chickens, reportedly defrosting, stored in bucket directly on floor of back area. Chickens placed into clean pot and 2-door upright refrigerator to properly defrost during inspection.
- 27-** Observed disposable cardboard food trays and paper/cardboard signs, soiled with dried/greasy food debris/residues, being re-used for hot-holding food storage/display. As discussed, cardboard trays are for single/one-time only usage and signs used to identify food products shall be non-absorbent and easily cleanable (i.e. plastic coated). –Observed unwrapped package of turkey stored in 2-door freezer. –Observed sliced cheese wrapped in soiled plastic wrap stored in 2-door upright refrigerator.
- 29-** Observed cans of Raid, labeled for household use only, stored on shelf across from laundry facilities.
- 30-** Observed box of cabbage stored directly on floor of walk-in. –Observed tops of #10 food cans, stored on prep table shelf below electric slicer, to be soiled with dried food debris/residues. –Observed dried chili peppers stored in uncovered cardboard boxes. –Observed uncovered/unsealed bags of spices/herbs stored on dry food rack (in back). –Observed bag of potatoes stored directly on floor and leaning against 2-door upright refrigerator.
- 32-** Observed sandwiches and pastries, made at this facility, to not be properly labeled. Observed individual containers potato salad, dispensed/portioned from commercial bulk, to not be properly labeled.
- 33-** Replace damaged cabinet fixtures at handsink and storing tabletop steam units to facilitate cleaning. –Observed inside of cabinets at beverage counter to be (water) damaged. –Observed liquor storage cabinet shelves to be soiled with some dried rodent droppings.
- 35-** Clean prep table under electric slicer to remove dried food debris. –Observed walk-in fan units to be dusty and damaged (i.e. ‘melted’ plastic fan covers). –Observed inside of lid to ice bin to be cracked/damaged.
- 36-** Observed pots stored atop water filter and directly in floor in back.
- 38-** Provide shatterproof bulbs/covers for lighting inside walk-in.
- 41-** Replace damaged handsink faucet in restroom.
- 44-** Observed basin of inoperable (stacked) clothes washer to be soiled with accumulated dried rodent droppings and trash. Note: Operable clothes washer available in facility.
- 45-** Clean floor under 2-door upright refrigerator and ice machine to remove misc. debris/trash.