

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

DBA/NAME Kwikie Food Mart		DATE 2-6-08	
ADDRESS 3990 Esplanade, Chico		RECHECK DATE	
OWNER/OPERATOR Marwan Jaradah		SITE # 2440	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-12	SERVICE 03	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							12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 5-10-10							13. Food in good condition, safe and unadulterated				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							14. Food contact surfaces: clean and sanitized			X	
			2. Communicable disease; reporting, restrictions & exclusions							FOOD FROM APPROVED SOURCES				
			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed				
	X		5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES				
			TIME AND TEMPERATURE RELATIONSHIPS							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods							WATER				
			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL				
										22. Sewage and wastewater properly disposed				
										VERMIN				
										23. No rodents, insects, birds, or animals				
						OUT							OUT	
			SUPERVISION /PERSONAL CLEANLINESS								38. Adequate ventilation and lighting; designated areas, use			X
			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			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							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			X				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

- 6-** No paper towels in dispenser at front hand sink. Roll of towels available on counter.
- 14-** No sanitizer readily available at utensil sink. –Observed some dried food residues on electric slicer. Reported slicer not regularly used.
- 27-** Observed cartons raw shell eggs stored on shelf above milks and other packaged foods in retail display refrigerator.
- 31-** Clean under nozzle housing of beverage machines to remove sticky residues. Clean drain trap of Coke machine to remove mold. Clean and repair/remove inoperable ‘Icee’ machine.
- 33-** Observed cabinets and countertops to be damaged/hard-to-clean at hand sink and hot-holding steamer at front. –Clean countertops under equipment at beverage area to remove accumulated dusty residues.
- 33, 45-** Observed some dried rodent droppings on floors in back storage (in corners/hard-to-reach areas) and in storage cabinets at front beverage counter.
- 34-** Observed 2-compartment utensil sink. Provide approved detergent-sanitizer (for use with 2-compartment sink) or provide approved 3-compartment utensil sink within next 6-months.
- 35-** Observed inoperable prep refrigerator, soiled inside with dried food debris and storing misc. items, at front food area. –Observed prep table shelf (in back) to be rusted/hard-to-clean.
- 38-** Provide shatterproof bulbs/covers for overhead lighting in back room at ice machine and inside walk-in.
- 45-** Observed floor in back to be damaged/cracked. Note: Floor is vinyl-comp tile with top-set cove base.

Note: Source of tamales verified and OK at this time.