

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

<b>DBA/NAME</b> Kwiikee Food Mart		<b>DATE</b> 10-10-08	
<b>ADDRESS</b> 3990 Esplanade, Chico		<b>RECHECK DATE</b> 3+days	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2440	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-12	<b>SERVICE</b> 03	<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							12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _____				X			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			14. Food contact surfaces: clean and sanitized				
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>							
			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				
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										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		X	X	<b>WATER &amp; WASTE WATER</b>							
			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
										22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
										23. No rodents, insects, birds, or animals				
						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							
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored							
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices							
			27. Food separated and protected				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							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
			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				46. No unapproved private homes/ living or sleeping quarters							
			32. Food properly labeled & honestly presented				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available							
			33. Nonfood contact surfaces clean and in good repair.				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				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: \* Full reinspection to follow**

Major violations corrected at this time.

- Paper towels in dispenser at hand sink
- Hot-holding temperatures in hot case OK (135°F) Heating bulbs & elements replaced, thermometer provided.
- Sanitizer readily available at utensil sink.
- Slicer cleaned of food debris/residues.

9- Foods cooling in refrigerator covered. Keep uncovered until 41°F. Violation corrected.

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.

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

**RECEIVED BY:**

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