

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

DBA/NAME Blue Oval Food Mart		DATE 10-3-08
ADDRESS 1025 Nord Ave., Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2452
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	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							X			14. Food contact surfaces: clean and sanitized				
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				
			6. Adequate handwashing facilities supplied & accessible			X	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	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				
	X		9. Proper cooling methods				WATER							
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available				
			11. Proper reheating procedures for hot holding	X		X	LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
							VERMIN							
							X			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							X
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							
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							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.							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:

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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 soap in dispenser at front counter handsink.
- 7, 11-** Observed hot dogs and pizza sticks 98-102°F (when checked with inspector's thermometer), for short time period, on reheating/hot-holding roller unit. Unit adjusted during inspection to properly/rapidly reheat/hot-hold foods to at least 135°F. Ensure probe thermometer is used to monitor internal temperatures of reheating/hot-holding foods.
- 27-** Observed some dispensing tubes for coffee creamer machine not cut at an angle. Observed canned/bottled beverages stored in display containers filled with melting ice/still water. Reported that display containers were in process of being drained/refilled with ice upon inspector's arrival.
- 30-** Observed boxes of unsealed hot dogs and pizza sticks stored in walk-in cooler.
- 31-** No tongs available for dispensing bulk jerky from display containers at front counter.
- 33-** Clean countertops under food equipment (i.e. soda machines, microwave, coffee units) to remove some dust/debris. Observed some damaged/loose cabinet doors at food service islands. Observed missing trim/rough unfinished edges to cabinet doors at food service islands. Observed edge of countertop under soda machines to be worn/damaged. Seal gap at side of (hot dog/nacho) food service island. Properly repair broken-out back of cabinet (under soda machines around beverage lines) to facilitate cleaning and be vermin proof. Observed bottom of cabinet under front counter handsink to be damaged and covered with soiled foil.
- 35-** Clean Icee machine behind (plastic) front cover and under dispenser nozzles to remove mold. Clean soda machine drain traps to remove some mold. Clean inside microwave, especially top, to remove some dried food residues. Clean underside of coffee creamer and Nescafe machines, in hard-to-reach areas, to remove some dried beverage residues. Replace damaged door deal to walk-in cooler.
- 38-** Provide shatterproof bulbs/covers to overhead lighting above ice machine/utensil sink and at soda machines.
- 41-** Observed drainpipe to front counter handsink to be dripping into plastic container filled with murky still water. Repair drip and remove water container to facilitate cleaning.
- 45-** Clean floor in back room under ice machine, utensil sink and storage racks to remove misc. items/debris. Observed sheet-vinyl floor in back room to be damaged (i.e. separating at seams and wall cove). Clean floor in walk0in cooler to remove accumulated trash.