

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

DBA/NAME <u>Blue Oval Food Mart</u>		DATE <u>4-23-07</u>
ADDRESS <u>1025 Nord Ave Chico</u>		RECHECK DATE <u>2+weeks</u>
OWNER/OPERATOR		SITE # <u>2452</u>
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>LF-13</u>	SERVICE <u>01</u> TIME	CORRECT MINOR VIOLATIONS BY: <u>30 days</u>
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		X	1- No probe thermometer available to check deliveries or hot-holding foods. Nacho cheese 104-115°F in machine. Internal thermometer of machine 125°F, adjust to maintain nacho cheese and chili at least 135°F. Provide digital probe thermometer accurate at tip.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling		X	
11	Thermometer		X	10- No complete labels on individual bags of ice bagged at facility. 18- Clean beverage machines to remove sticky residues. Note: Free and hot dog machine currently non-operable, but to be repaired. Clean inside of ice machine to remove some mold. 20- Observed ice scoop stored among misc racks atop ice machine. 29- Clean counters under soda and coffee machines to remove dust and drink residues. Observed many gaps and unfinished/rough areas at "makeshift" food island. Properly repair food island to be smooth, easily cleanable, durable and of approved material within next 6 months.
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage		X	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St
P. O. Box 5354
Chico, CA 95927
(530) 891-2727
FAX (530) 895-6512

7 County Center Dr
Oroville, CA 95965
(530) 538-7281
FAX (530) 538-7785

R.E.H.S.

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