

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

<b>DBA/NAME Target Store</b>		<b>DATE 11-17-08</b>
<b>ADDRESS 1951 E. 20<sup>th</sup> Street, Chico</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2453</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F-15</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>

See reverse side for the California Retail Food 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. FSC Exp. Date:						X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>															
	X		2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated			
	X		3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
	X		4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source			
		X	5. Hands clean and properly washed; gloves used properly								X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>															
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, & HACCP Plan			
		X	8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods			
		X	9. Proper cooling methods								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	10. Proper cooking time & temperatures						<b>WATER &amp; WASTE WATER</b>						
		X	11. Proper reheating procedures for hot holding						X			21. Hot and cold water available			
									X			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>															
									X			23. No rodents, insects, birds, or animals			
															OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>															
			24. Person in charge present and performs duties						<b>PHYSICAL FACILITIES</b>						
			25. Personal cleanliness and hair restraints						<b>PERMANENT FOOD FACILITIES</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>															
			26. Approved thawing methods used, frozen food maintained frozen.						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			27. Food separated and protected						<b>PERMANENT FOOD FACILITIES</b>						
			28. Fruits and vegetables washed as required.						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			29. Toxic substances properly identified, stored, used						<b>PERMANENT FOOD FACILITIES</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>															
			30. Food properly stored; food storage containers identified						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			31. Consumer self-service facilities properly constructed and maintained						<b>PERMANENT FOOD FACILITIES</b>						
			32. Food properly labeled & honestly presented						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>															
			33. Nonfood contact surfaces clean and in good repair.						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						<b>PERMANENT FOOD FACILITIES</b>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			36. Equipment, utensils and linens: Properly stored and used						<b>PERMANENT FOOD FACILITIES</b>						
			37. Vending machines						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

45) Clean floors under storage shelves of trash and misc. debris. Pallets shall not be used as permanent shelving in beverage storage area.

Reinspection fees will be charged for all subsequent reinspection 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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>  <b>RECEIVED BY: mailed</b>  Page 1 of 1
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