

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

DBA/NAME Save Mart Retail	DATE 2-12-09
ADDRESS 146 W. East Ave., Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2457-1
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-14 SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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: 2013						X	12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated				
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X	
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES							
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				
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan				
X			7. Proper hot and cold holding temperatures						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 & WASTE WATER							
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available				
		X	11. Proper reheating procedures for hot holding				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							
			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							
			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:

14- Observed some meat debris/residues on knives hung in sheath on wall of meat prep area. Reported that each butcher is responsible for properly cleaning/sanitizing knives and knives are considered 'clean' when hung on wall. >Observed some meat debris/residues inside 'auger slot' of meat grinder. Reported grinder had been used the morning prior to inspection and was 'cleaned' after use.

27- Observed tacks securing papers to tack board hung on wall of meat prep area adjacent to packaging/ sealer machine.

45- Seal gap around mop sink at floor junction.

>Repair door to meat prep area so as to properly close and aid in maintaining meat prep area ambient room temperature.

>Observed damaged floor and wall tiles in meat prep and dispensing areas. Secure loose handsink in meat dispensing area to wall.

No violations to report in main retail, produce or back storage areas of facility.

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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