

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

DBA/NAME Chico Flea Market Snack Bar		DATE 7-28-07
ADDRESS Silver Dollar Fairgrounds		RECHECK DATE to call
OWNER/OPERATOR Tinaya Jimenez		SITE # 2487
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 03	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 reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES								x		13. Food in good condition, safe and unadulterated				
x			2. Communicable disease; reporting, restrictions & exclusions					x		14. Food contact surfaces: clean and sanitized				
x			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):							
x			4. Proper eating, tasting, drinking or tobacco use											
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES							
	x		5. Hands clean and properly washed; gloves used properly				x			15. Food obtained from approved source				
x			6. Adequate handwashing facilities supplied & accessible					x		16. Shell stock with completed tags, in good condition, properly stored/displayed				
TIME AND TEMPERATURE RELATIONSHIPS									x					
x			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES							
		x	8. Time as a public health control: Proper procedures & records					x		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		x	9. Proper cooling methods				CONSUMER ADVISORY							
		x	10. Proper cooking time & temperatures					x		19. Consumer advisory provided for raw or undercooked foods				
		x	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS							
								x		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
SUPERVISION							OUT							
			24. Person in charge present and performs duties							39. Thermometers provided and accurate				
PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices				
GENERAL FOOD SAFETY REQUIREMENTS											42. Garbage and refuse properly disposed; facilities maintained			
			26. Approved thawing methods used, frozen food maintained frozen.							43. Toilet facilities: properly constructed, supplied, cleaned				
			27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing				
			28. Fruits and vegetables washed as required.				PERMANENT FOOD FACILITIES							
			29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
FOOD STORAGE/ DISPLAY/ SERVICE											46. No unapproved private homes/ living or sleeping quarters			
			30. Food properly stored; food storage containers identified				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available				
			32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction				
EQUIPMENT/ UTENSILS/ LINENS											49. Permits Available		x	
			33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				52. Other				
			36. Equipment, utensils and linens: Properly stored and used				NON-PERMANENT FOOD FACILITIES							
			37. Vending machines							53. Mobile food facilities				
			38. Adequate ventilation and lighting; designated areas, use							54. Temporary food facilities				

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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