

Food Program Official Inspection Report

DBA/NAME Food Maxx	DATE 7/30/07
ADDRESS 2051 Dr. Martin Luther King Jr. Pkwy, Chico, CA	RECHECK DATE
OWNER/OPERATOR	SITE # 2498
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-14	SERVICE 03
CORRECT MINOR VIOLATIONS BY: 30 days	

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 Cert Name: Mechelle Allen							X			13. Food in good condition, safe and unadulterated				
Exp. Date 10/10/08							X			14. Food contact surfaces: clean and sanitized				
EMPLOYEE HEALTH & HYGIENIC PRACTICES														
X			2. Communicable disease; reporting, restrictions & exclusions				Sanitizer Type: <input type="checkbox"/> Chlorine x Quaternary <input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 200							
X			3. No discharge from eyes, nose, and mouth				FOOD FROM APPROVED SOURCES							
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source				
PREVENTING CONTAMINATION BY HANDS							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				
X			6. Adequate handwashing facilities supplied & accessible				CONFORMANCE WITH APPROVED PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			7. Proper hot and cold holding temperatures				CONSUMER ADVISORY							
		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				HIGHLY SUSCEPTIBLE POPULATIONS							
		X	10. Proper cooking time & temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		X	11. Proper reheating procedures for hot holding				WATER/HOT WATER							
							X			21. Hot and cold water available Temp 120+°F				
LIQUID WASTE DISPOSAL							X			22. Sewage and wastewater properly disposed				
VERMIN							X			23. No rodents, insects, birds, or animals				
SUPERVISION														OUT
24. Person in charge present and performs duties										39. Thermometers provided and accurate				OUT
PERSONAL CLEANLINESS										40. Wiping cloths: properly used and stored				X
25. Personal cleanliness and hair restraints										PHYSICAL FACILITIES				
GENERAL FOOD SAFETY REQUIREMENTS										41. Plumbing: Plumbing in good repair, proper backflow devices				
26. Approved thawing methods used, frozen food maintained frozen.										42. Garbage and refuse properly disposed; facilities maintained				
27. Food separated and protected										43. Toilet facilities: properly constructed, supplied, cleaned				
28. Fruits and vegetables washed as required.										44. Premises; personal/cleaning items; vermin-proofing				
29. Toxic substances properly identified, stored, used										PERMANENT FOOD FACILITIES				
FOOD STORAGE/ DISPLAY/ SERVICE										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
30. Food properly stored; food storage containers identified										46. No unapproved private homes/ living or sleeping quarters				
31. Consumer self-service facilities properly constructed and maintained										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
32. Food properly labeled & honestly presented										47. Signs posted; last inspection report available				
EQUIPMENT/ UTENSILS/ LINENS										48. Plan review required for new or remodel construction				
33. Nonfood contact surfaces clean and in good repair.										49. Permits Available				
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										50. Impoundment of unsanitary equipment or food				
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										51. Permit Suspension				
36. Equipment, utensils and linens: Properly stored and used										52. Other				
37. Vending machines										NON-PERMANENT FOOD FACILITIES				
38. Adequate ventilation and lighting; designated areas, use										53. Mobile food facilities				
38. Adequate ventilation and lighting; designated areas, use										54. Temporary food facilities				

Received by:

Specialist: