

## Food Program Official Inspection Report

<b>DBA/NAME</b> Food Maxx—Bakery		<b>DATE</b> 7/17/07
<b>ADDRESS</b> 2051 Dr. Martin Luther King Jr. Pkwy, Chico, CA		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2498
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-1	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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			
<b>Food Safety Cert Name:</b> Lara Kimberly Bramon							X			13. Food in good condition, safe and unadulterated			
<b>Exp. Date</b> 10/10/08										14. Food contact surfaces: clean and sanitized			X
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
X			2. Communicable disease; reporting, restrictions & exclusions				<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary <input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b> 200						
X			3. No discharge from eyes, nose, and mouth										
X			4. Proper eating, tasting, drinking or tobacco use										
<b>PREVENTING CONTAMINATION BY HANDS</b>													
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			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
X			7. Proper hot and cold holding temperatures					X		17. Compliance with Gulf Oyster Regulations			
		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				<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
		X	10. Proper cooking time & temperatures						X	19. Consumer advisory provided for raw or undercooked foods			
		X	11. Proper reheating procedures for hot holding				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
<b>WATER/HOT WATER</b>													
							X			20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>LIQUID WASTE DISPOSAL</b>													
							X			21. Hot and cold water available Temp 120°F +			
<b>VERMIN</b>													
							X			22. Sewage and wastewater properly disposed			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION</b>													
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
<b>PERSONAL CLEANLINESS</b>													
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			27. Food separated and protected							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			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			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.							47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food			
			37. Vending machines							51. Permit Suspension			
			38. Adequate ventilation and lighting; designated areas, use			X				52. Other			
<b>NON-PERMANENT FOOD FACILITIES</b>													
										53. Mobile food facilities			
										54. Temporary food facilities			

Received by:

Specialist: