

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

<b>DBA/NAME</b> Circle R Food Mart	<b>DATE</b> 6-19-09
<b>ADDRESS</b> 2230 Esplanade, Chico	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2499
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-13	<b>SERVICE</b> 01
	<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		
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:			X	X			12. Proper procedures followed for returned and reservice of food					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							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				<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	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				<b>WATER &amp; WASTE WATER</b>								
	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					
							<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							38. Adequate ventilation and lighting; designated areas, use								X
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								X
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored								
26. Approved thawing methods used, frozen food maintained frozen.							<b>PHYSICAL FACILITIES</b>								
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices								
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained								
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned								
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing								X
30. Food properly stored; food storage containers identified							<b>PERMANENT FOOD FACILITIES</b>								
31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								X
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters								
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</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						X	48. Plan review required for new or remodel construction								X
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								
							52. Other								

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

SEE APGE 2

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1-** This facility has undergone menu change and added equipment to sell potentially hazardous foods (i.e. fried chicken, potatoes). No food safety certificate available and food handler unaware of food safety knowledge when questioned during inspection.
- 14-** Reported that tongs for fried foods and beef jerky and beverage machine nozzles are not cleaned daily (i.e. washed, rinsed, sanitized).
- 34-** No test papers available for checking sanitizer level of sanitizer in utensil sink.  
>Replace 2-compartment utensil sink with 3-compartment utensil sink within next 60 days (refer to #48 below).
- 35-** Replace panel to ice machine.  
>Clean under/around nozzle dispensers of soda and ice coffee machines to remove dried/sticky beverage residues.
- 38-** Provide shatterproof bulbs/covers for overhead fluorescent lighting in back room.
- 39-** No suitable probe thermometer available for checking final internal cooking/hot-holding temperatures of fried foods. Provide probe thermometer (digital, accurate at tip) for checking internal food temperatures. Ensure foods are cooked to proper minimum internal temperature (135°F+ if precooked chicken, potatoes; 165°F+ if raw chicken) and internal temperature of foods is maintained at 135°F+ in hot case.
- 44-** Organize/remove misc. items (i.e. unused equipment, items atop ice machine and water heater) in back room to facilitate cleaning.
- 45-** Observed some floor damage in back room (i.e. around floor sink).
- 48-** As this facility has continued operations of the menu change (noted on 10-21-08 inspection report) to offer fried foods and use related equipment (i.e. self-contained fryer, hot case) without contacting this Department, a plan check is required. Plan check and applicable fees shall be submitted within next 15 days. Necessary construction, and other requirements for this facility to comply with the California Retail Food Code, shall be completed within next 60 days.