

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

DBA/NAME Circle R Food Mart		DATE 10-21-08	
ADDRESS 2230 Esplanade, Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2499	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-13	SERVICE 01	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		
			1. Demonstration of knowledge; food safety certification			X		X		12. Proper procedures followed for returned and reservice of food					
Food Safety Certificate Exp Date							X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X		
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use					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				SPECIAL 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					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								
	X		10. Proper cooking time & temperatures							21. Hot and cold water available	X	X	X		
	X		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
						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							X	
24. Person in charge present and performs duties							39. Thermometers provided and accurate							X	
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							X	
27. Food separated and protected							X	42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.							X	43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used							X	44. Premises; personal/cleaning items; vermin-proofing							X
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES								
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
31. Consumer self-service facilities properly constructed and maintained							X	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.							X	48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X	49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	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:

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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.

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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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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-** No sanitizer (i.e. bleach) readily available at utensil sink.
- Observed coagulated/dried residues in spout of 'half-half' creamer dispenser. Spout cleaned by end of inspection.
- 14, 21-** Hot water 105°F at utensil sink when checked with inspector's thermometer during inspection. Water heater adjusted and 120+°F by end of inspection. Ensure water is maintained at proper temperature.
- 27-** Observed bottled sodas stored in display tub (at front counter) of still water.
- 29-** Observed bottle of Pine Sol atop ice machine, bottles of cleaners atop storage shelf adjacent to fryer and other misc. chemical products stored in back room.
- 30-** Observed foods for frying/sale stored in retail display refrigerator, not clearly marked/designated as "not for sale" or for facility usage and adjacent to retail products (i.e. ice creams).
- 31-** No tongs readily available at bulk jerky display cases at front counter.
- 33-** Clean inside of cabinets at beverage/food island in retail area to remove some misc. debris/residues. Seal bare wood barrier in cabinet under microwave/sandwich display refrigerator.
- 34-** Clean basins of 2-compartment utensil sink to remove some mold. With expanded menu change, and as noted on February 2008 inspection report, 2-compartment utensil sink shall be replaced with approved 3-compartment sink in next 4-months.
- 35-** Replace panel to ice machine. Clean inside ice bin to remove some mold from walls/stainless steel panel.
- Clean under nozzle dispensers of soda and ice coffee machines to remove dried/sticky beverage residues.
- Remove (greasy) soiled cardboard, lining storage shelf adjacent to fryer, to facilitate cleaning.
- 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.
- 41-** Repair leak at utensil sink faucet.
- 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). Clean floors in hard-to-reach areas of back room to remove some misc. debris.

NOTE: This facility has undergone a menu change to offer fried foods and added related equipment (i.e. self-contained fryer, hot case) without contacting this Department. No fried foods cooking/hot-holding at time of inspection. Internal air temperature of hot case OK. If this facility has additional menu changes, a plan check may be required.