

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

DBA/NAME Rite Aid #6094		DATE 9-12-07
ADDRESS 220 W. East Ave., Chico		RECHECK DATE
OWNER/OPERATOR Rite Aid Hdqtrs Corp		SITE # 2505
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	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: X 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			
			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations			
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							WATER/HOT WATER						
							X			21. Hot and cold water available			
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
24. Person in charge present and performs duties							X			22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN						
25. Personal cleanliness and hair restraints							X			23. No rodents, insects, birds, or animals			
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES						
30. Food properly stored; food storage containers identified										39. Thermometers provided and accurate			
31. Consumer self-service facilities properly constructed and maintained										40. Wiping cloths: properly used and stored			
32. Food properly labeled & honestly presented										PERMANENT FOOD FACILITIES			
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
33. Nonfood contact surfaces clean and in good repair.										41. Plumbing: Plumbing in good repair, proper backflow devices			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										42. Garbage and refuse properly disposed; facilities maintained			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										43. Toilet facilities: properly constructed, supplied, cleaned			
36. Equipment, utensils and linens: Properly stored and used										44. Premises; personal/cleaning items; vermin-proofing			
37. Vending machines										NON-PERMANENT FOOD FACILITIES			
38. Adequate ventilation and lighting; designated areas, use										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							NON-PERMANENT FOOD FACILITIES						
26. Approved thawing methods used, frozen food maintained frozen.										46. No unapproved private homes/ living or sleeping quarters			
27. Food separated and protected										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
28. Fruits and vegetables washed as required.										47. Signs posted; last inspection report available			
29. Toxic substances properly identified, stored, used										48. Plan review required for new or remodel construction			
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
30. Food properly stored; food storage containers identified										49. Permits Available			
31. Consumer self-service facilities properly constructed and maintained										50. Impoundment of unsanitary equipment or food			
32. Food properly labeled & honestly presented										51. Permit Suspension			
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
33. Nonfood contact surfaces clean and in good repair.										52. Other			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										NON-PERMANENT FOOD FACILITIES			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										53. Mobile food facilities			
36. Equipment, utensils and linens: Properly stored and used										54. Temporary food facilities			
37. Vending machines													
38. Adequate ventilation and lighting; designated areas, use													

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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2
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