

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

DBA/NAME	Blue Diamond Growers
ADDRESS	701 Miller Ave, Chico
OWNER/OPERATOR	
MAILING ADDRESS	
INVENTORY TYPE	16F-15
SERVICE	CS
DATE	12-18-07
RECHECK DATE	
SITE #	2517
CORRECT MAJOR VIOLATIONS BY:	
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	DEM	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
				12. Proper procedures followed for returned and reserve of food			X
				13. Food in good condition, safe and unadulterated			X
				14. Food contact surfaces: clean and sanitized			X
				15. Food obtained from approved source			X
				16. Shell stock with completed tags, in good condition, properly stored/displayed			X
				17. Compliance with Gulf Oyster Regulations			X
				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			X
				19. Consumer advisory provided for raw or undercooked foods			X
				20. Licensed health care facilities/public & private schools; prohibited foods not offered			X
				7. Proper hot and cold holding temperatures			X
				8. Time as a public health control: Proper procedures & records			X
				9. Proper cooling methods			X
				10. Proper cooking time & temperatures			X
				11. Proper reheating procedures for hot holding			X
				2. Communicable disease; reporting, restrictions & exclusions			X
				3. No discharge from eyes, nose, and mouth			X
				4. Proper eating, tasting, drinking or tobacco use			X
				5. Hands clean and properly washed; gloves used properly			X
				6. Adequate handwashing facilities supplied & accessible			X

IN	N/O	N/A	DEM	EMPLOYEE HEALTH & HYGIENIC PRACTICES	COS	MAJ	OUT
				1. Demonstration of knowledge; food safety certification			X
				24. Person in charge present and performs duties			
				25. Personal cleanliness and hair restraints			
				26. Approved thawing methods used, frozen food maintained frozen.			
				27. Food separated and protected			
				28. Fruits and vegetables washed as required.			
				29. Toxic substances properly identified, stored, used			
				30. Food properly stored; food storage containers identified			
				31. Consumer self-service facilities properly constructed and maintained			
				32. Food properly labeled & honestly presented			
				33. Nonfood contact surfaces clean and in good repair.			
				34. Warewashing facilities: Adequate, maintained, properly used, test strips available			
				35. Equipment/utensils Approved: installed properly, clean; good repair, capacity			
				36. Equipment, utensils and linens: Properly stored and used			
				37. Vending machines			

IN	N/O	N/A	DEM	GENERAL FOOD SAFETY REQUIREMENTS	COS	MAJ	OUT
				38. Adequate ventilation and lighting; designated areas, use			
				39. Thermometers provided and accurate			
				40. Wiping cloths: properly used and stored			
				PHYSICAL FACILITIES			
				41. Plumbing: Plumbing in good repair, proper backflow devices			
				42. Garbage and refuse properly disposed; facilities maintained			
				43. Toilet facilities: properly constructed, supplied, cleaned			
				44. Premises: personal/cleaning items; vermin-proofing			
				PERMANENT FOOD FACILITIES			
				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
				46. No unapproved private homes/living or sleeping quarters			
				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
				47. Signs posted; last inspection report available			
				48. Plan review required for new or remodel construction			
				49. Permits Available			
				50. Impoundment of unsanitary equipment or food			
				51. Permit Suspension			
				52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: No violations observed

Reinspection fees will be charged for all subsequent reinspection 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 indicated violations by the next scheduled time, call this office prior to the reinspection day.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S. K. Hesse
RECEIVED BY: *[Signature]*