

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

DBA/NAME Mangrove Shell Mini Market		DATE 8/16/07
ADDRESS 1101 Mangrove Avenue, Chico, CA 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2526
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance						
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
√			1. Demonstration of knowledge; food safety certification							√			12. Proper procedures followed for returned and reservice of food		
			EMPLOYEE HEALTH & HYGIENIC PRACTICES						√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions						√			14. Food contact surfaces: clean and sanitized			
√			3. No discharge from eyes, nose, and mouth						Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
		√	4. Proper eating, tasting, drinking or tobacco use						FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS						√			15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly								√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible					√			√	17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS						CONFORMANCE WITH APPROVED PROCEDURES						
√			7. Proper hot and cold holding temperatures								√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						CONSUMER ADVISORY						
		√	9. Proper cooling methods								√	19. Consumer advisory provided for raw or undercooked foods			
		√	10. Proper cooking time & temperatures						HIGHLY SUSCEPTIBLE POPULATIONS						
√			11. Proper reheating procedures for hot holding								√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			SUPERVISION			OUT			WATER/HOT WATER						
			24. Person in charge present and performs duties						√			21. Hot and cold water available Temp			
			PERSONAL CLEANLINESS						LIQUID WASTE DISPOSAL						
			25. Personal cleanliness and hair restraints						√			22. Sewage and wastewater properly disposed			
			GENERAL FOOD SAFETY REQUIREMENTS						VERMIN						
			26. Approved thawing methods used, frozen food maintained frozen.						√			23. No rodents, insects, birds, or animals			
			27. Food separated and protected						OUT						
			28. Fruits and vegetables washed as required.						39. Thermometers provided and accurate						
			29. Toxic substances properly identified, stored, used						40. Wiping cloths: properly used and stored						
			FOOD STORAGE/ DISPLAY/ SERVICE						PHYSICAL FACILITIES						
			30. Food properly stored; food storage containers identified						41. Plumbing: Plumbing in good repair, proper backflow devices						
			31. Consumer self-service facilities properly constructed and maintained						42. Garbage and refuse properly disposed; facilities maintained						
			32. Food properly labeled & honestly presented						43. Toilet facilities: properly constructed, supplied, cleaned						
			EQUIPMENT/ UTENSILS/ LINENS						44. Premises; personal/cleaning items; vermin-proofing						
			33. Nonfood contact surfaces clean and in good repair.						PERMANENT FOOD FACILITIES						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						46. No unapproved private homes/ living or sleeping quarters						
			36. Equipment, utensils and linens: Properly stored and used						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			37. Vending machines						47. Signs posted; last inspection report available						
			38. Adequate ventilation and lighting; designated areas, use						48. Plan review required for new or remodel construction						
									49. Permits Available						
									50. Impoundment of unsanitary equipment or food						
									51. Permit Suspension						
									52. Other						
									NON-PERMANENT FOOD FACILITIES						
									53. Mobile food facilities						
									54. Temporary food facilities						

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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