

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

<b>DBA/NAME Chico Petroleum</b>		<b>DATE 1-7-09</b>	
<b>ADDRESS 1013 W 1<sup>st</sup> St, Chico 95928</b>		<b>RECHECK DATE 24+ hours</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2538</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 24 hours</b>	
<b>INVENTORY TYPE 16F- 14</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 30 days</b>	

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 reservice of food			
			Food Safety Certificate Exp Date _____							13. Food in good condition, safe and unadulterated			x
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
x			3. No discharge from eyes, nose, and mouth							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			
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding							21. Hot and cold water available		x	x
<b>LIQUID WASTE DISPOSAL</b>													
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						OUT							OUT
			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						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						
			27. Food separated and protected				<b>PHYSICAL FACILITIES</b>						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained						
			30. Food properly stored; food storage containers identified				43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained				44. Premises; personal/cleaning items; vermin-proofing						x
			32. Food properly labeled & honestly presented	x			<b>PERMANENT FOOD FACILITIES</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.	x			45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				46. No unapproved private homes/ living or sleeping quarters						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	x			<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			36. Equipment, utensils and linens: Properly stored and used				47. Signs posted; last inspection report available						
			37. Vending machines				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:**

See second page.

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  
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

6- Handsink (in prep area) obstructed/ inaccessible for handwashing.

13- Chemical bucket being used as an ice bucket—provide food grade container for transporting ice.

14, 21- a) Hot water 65° F at utensil sink faucet—repair person called to adjust hot water heater. Hot water 101° F at faucet after hot water heater was adjusted (hot water temperature continuing to rise). Continue to monitor hot water and adjust hot water heater as needed so as to provide 120° F hot water at utensil sink faucet for utensil washing.

b) Provide drain plugs for utensil sink drain lines so that sink compartments can be filled with water for dishwashing.

Note: No utensils being washed during inspection; sink appeared to be unused.

32- No manufacturer's name or address on bags of ice (made at Chico Petroleum).

33- a) Clean counter and cabinet shelves at self-serve beverage counter of sticky residues, dust accumulation and misc. debris.

b) Replace missing/ damaged formica surfaces on cabinet doors and shelves.

35- Clean beverage dispenser, especially around nozzles and in drip tray, of sticky residues. Top, inside panel of ice display freezer is severely rusted—replace. Replace domestic chest-type freezer and microwave oven. Clean display shelves of dust accumulation and misc. debris. Repair main door of walk-in cooler (near ice display freezer) so that door stays closed (currently propped closed with weight).

38- Replace burnt out overhead lights and missing light covers in ice machine room.

44- a) Clean up/ organize misc. items stored in prep area—remove unused items so as to eliminate clutter and facilitate cleaning and use of prep area

b) Remove misc. items stored on top of ice machine.

45- a) Clean floors, especially in hard to reach areas, of misc. debris, dust accumulation, etc.

b) Repair holes/ damaged areas of walls (in prep area and ice machine room).

c) Replace missing ceiling panels in area above/ in front of walk-in cooler door.