

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

DBA/NAME Costco Wholesale #136		DATE 8/16/07	
ADDRESS 2100 Dr. Martin Luther King Jr. Pkwy, Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2561-1	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-14	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			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				
			EMPLOYEE HEALTH & HYGIENIC PRACTICES											
X			2. Communicable disease; reporting, restrictions & exclusions				X			13. Food in good condition, safe and unadulterated				
X			3. No discharge from eyes, nose, and mouth				X			14. Food contact surfaces: clean and sanitized				
X			4. Proper eating, tasting, drinking or tobacco use				Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 200 ppm							
			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				
X			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			
			7. Proper hot and cold holding temperatures	X	X	X	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						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			WATER/HOT WATER						X		21. Hot and cold water available Temp >120°F			
			LIQUID WASTE DISPOSAL						X		22. Sewage and wastewater properly disposed			
			VERMIN						X		23. No rodents, insects, birds, or animals			
						SUPERVISION			OUT					
24. Person in charge present and performs duties						39. Thermometers provided and accurate						OUT		
25. Person in charge present and performs duties						40. Wiping cloths: properly used and stored								
			PERSONAL CLEANLINESS						PHYSICAL FACILITIES					
26. Approved thawing methods used, frozen food maintained frozen.						41. Plumbing: Plumbing in good repair, proper backflow devices								
27. Food separated and protected						42. Garbage and refuse properly disposed; facilities maintained								
28. Fruits and vegetables washed as required.						43. Toilet facilities: properly constructed, supplied, cleaned								
29. Toxic substances properly identified, stored, used						44. Premises; personal/cleaning items; vermin-proofing								
			FOOD STORAGE/ DISPLAY/ SERVICE						PERMANENT FOOD FACILITIES					
30. Food properly stored; food storage containers identified						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
31. Consumer self-service facilities properly constructed and maintained						46. No unapproved private homes/ living or sleeping quarters								
32. Food properly labeled & honestly presented						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
33. Nonfood contact surfaces clean and in good repair.						47. Signs posted; last inspection report available								
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						48. Plan review required for new or remodel construction								
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X			49. Permits Available					
36. Equipment, utensils and linens: Properly stored and used						50. Impoundment of unsanitary equipment or food								
37. Vending machines						51. Permit Suspension								
38. Adequate ventilation and lighting; designated areas, use						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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