

Food Program Official Inspection Report

DBA/NAME Safeway 1125 – Main Store		DATE 7-18-07
ADDRESS 1366 East Avenue, Chico, CA 95973		RECHECK DATE
OWNER/OPERATOR		SITE # 2593
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-14	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 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							
√			1. Demonstration of knowledge; food safety certification						√	12. Proper procedures followed for returned and reservice of food										
Food Safety Cert Name: Pamela Bertagna							√			13. Food in good condition, safe and unadulterated										
Exp. Date: 1/4/09										14. Food contact surfaces: clean and sanitized			√							
EMPLOYEE HEALTH & HYGIENIC PRACTICES																				
√			2. Communicable disease; reporting, restrictions & exclusions				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary <input type="checkbox"/> Iodine <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):													
√			3. No discharge from eyes, nose, and mouth																	
	√		4. Proper eating, tasting, drinking or tobacco use																	
PREVENTING CONTAMINATION BY HANDS																				
√			5. Hands clean and properly washed; gloves used properly				√			FOOD FROM APPROVED SOURCES										
√			6. Adequate handwashing facilities supplied & accessible							15. Food obtained from approved source										
			TIME AND TEMPERATURE RELATIONSHIPS							√	16. Shell stock with completed tags, in good condition, properly stored/displayed			√						
√							7. Proper hot and cold holding temperatures						√	17. Compliance with Gulf Oyster Regulations						
		√					_____ Cold Temp _____ Hot Temp							CONFORMANCE WITH APPROVED PROCEDURES						
		√					8. Time as a public health control: Proper procedures & records						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan						
		√	9. Proper cooling methods						√	CONSUMER ADVISORY										
		√	10. Proper cooking time & temperatures						√	19. Consumer advisory provided for raw or undercooked foods										
		√	11. Proper reheating procedures for hot holding						√	HIGHLY SUSCEPTIBLE POPULATIONS										
										√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered									
							WATER/HOT WATER													
													√			21. Hot and cold water available Temp 120°F+				
							LIQUID WASTE DISPOSAL													
							√			22. Sewage and wastewater properly disposed										
VERMIN																				
							√			23. No rodents, insects, birds, or animals										
							OUT							OUT						
SUPERVISION																				
24. Person in charge present and performs duties							39. Thermometers provided and accurate													
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored													
PERSONAL CLEANLINESS																				
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													
GENERAL FOOD SAFETY REQUIREMENTS																				
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							47. Signs posted; last inspection report available													
FOOD STORAGE/ DISPLAY/ SERVICE																				
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction													
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available													
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food													
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension													
37. Vending machines							52. Other													
38. Adequate ventilation and lighting; designated areas, use							53. Mobile food facilities													
38. Adequate ventilation and lighting; designated areas, use							54. Temporary food facilities													
Received by:							Specialist:													