

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

DBA/NAME Safeway 1125 – Chinese Deli		DATE 1/27/09
ADDRESS 1366 East Avenue, Chico, CA 95926		RECHECK DATE 1+ days temperature/14+ cleaning
OWNER/OPERATOR		SITE # 2593
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: corrected on site
INVENTORY TYPE 16F-	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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 reserve of food			
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	√	√	√			√	19. Consumer advisory provided for raw or undercooked foods			
		√	8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	√	√	√	WATER & WASTE WATER						
			10. Proper cooking time & temperatures			√	√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						√				22. Sewage and wastewater properly disposed			
										VERMIN			
						√				23. No rodents, insects, birds, or animals			
						OUT						OUT	
SUPERVISION /PERSONAL CLEANLINESS						PHYSICAL FACILITIES							
24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use							
25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate							
GENERAL FOOD SAFETY REQUIREMENTS						40. Wiping cloths: properly used and stored							
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							
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available							
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							

OBSERVATIONS AND CORRECTIVE ACTIONS:		
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 indicted violations by the next scheduled time, call this office prior to the inspection day. <input type="checkbox"/>	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. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7, 35- Observed assorted chicken dishes (lemon chicken, pepper chicken, hot and spicy chicken, sweet and sour chicken, sesame chicken, broccoli chicken, etc.) at 97°F-127°F in hot holding display case and front heat lamps on unit to go out several times during inspection. Adjust/repair unit to maintain potentially hazardous foods at 135°F or above.
- 9- Observed cooked chicken (52°F-58°F) cooling in covered pan in walk-in refrigerator. Do not cover cooling foods. Leave uncovered so as to facilitate heat loss and rapid cooling.
- 10- Food handler reports final internal cooking temperature of chicken is not being taken. Use available probe thermometer to ensure chicken reaches internal temperature of 165°F before placing in hot holding display case.
- 14- Observed accumulated food debris on knives in rack storing "clean" knives. Clean.
- 30- Clean bulk food containers and bulk spice containers to remove accumulated sticky residues.
- 35- Clean inside prep refrigerator to remove food debris and outside prep refrigerator to remove black, greasy residues. Observed accumulated food debris/residues on shelves in walk-in refrigerator and some shelves to be lined with cardboard. Remove cardboard and clean.
- 41- Observed leak at utensil sink faucet. Repair.
- 45- Observed door knob casing on interior walk-in door to be broken. Replace to facilitate cleaning. Clean floors under shelves in walk-in refrigerator to remove accumulated food debris/miscellaneous trash/packaged perishable food. Clean wall and paper towel/soap dispensers to remove accumulated residues.