

Food Program Official Inspection Report

DBA/NAME Safeway 1125 - Bakery		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 (4)	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: Shari Brooks Certified Professional Food Managers 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				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary <input type="checkbox"/> Iodine <input checked="" type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
√			3. No discharge from eyes, nose, and mouth				FOOD FROM APPROVED SOURCES						
	√		4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source			
PREVENTING CONTAMINATION BY HANDS									√	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				CONFORMANCE WITH APPROVED PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
√			7. Proper hot and cold holding temperatures _____ Cold Temp _____ Hot Temp				CONSUMER ADVISORY						
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
		√	9. Proper cooling methods				HIGHLY SUSCEPTIBLE POPULATIONS						
		√	10. Proper cooking time & temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	11. Proper reheating procedures for hot holding				WATER/HOT WATER						
SUPERVISION							√			21. Hot and cold water available Temp 120°F+			
OUT							OUT						
24. Person in charge present and performs duties							LIQUID WASTE DISPOSAL						
PERSONAL CLEANLINESS							√			22. Sewage and wastewater properly disposed			
25. Personal cleanliness and hair restraints							VERMIN						
GENERAL FOOD SAFETY REQUIREMENTS							√			23. No rodents, insects, birds, or animals			
26. Approved thawing methods used, frozen food maintained frozen.							39. Thermometers provided and accurate						
27. Food separated and protected							40. Wiping cloths: properly used and stored						
28. Fruits and vegetables washed as required.							PHYSICAL FACILITIES						
29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices						
FOOD STORAGE/ DISPLAY/ SERVICE							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						
32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
33. Nonfood contact surfaces clean and in good repair.							46. No unapproved private homes/ living or sleeping quarters						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Permit Suspension						
36. Equipment, utensils and linens: Properly stored and used							52. Other						
37. Vending machines							NON-PERMANENT FOOD FACILITIES						
38. Adequate ventilation and lighting; designated areas, use							53. Mobile food facilities						
Received by:							54. Temporary food facilities						
Specialist:													