

Food Program Official Inspection Report

DBA/NAME Safeway #1125 – Main Deli		DATE 7/18/07
ADDRESS 1366 East Avenue, Chico, CA 95973		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2593
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-14 (2)	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 15 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: Robert Walter Certified Professional Food Manager							13. Food in good condition, safe and unadulterated			√	
			Exp. Date 11/8/10							14. Food contact surfaces: clean and sanitized			√	
EMPLOYEE HEALTH & HYGIENIC PRACTICES							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):							
√			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				
PREVENTING CONTAMINATION BY HANDS							CONFORMANCE WITH APPROVED PROCEDURES							
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations				
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
TIME AND TEMPERATURE RELATIONSHIPS							CONSUMER ADVISORY							
			7. Proper hot and cold holding temperatures _____ Cold Temp _____ Hot Temp		√	√			√	19. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records		√	√	HIGHLY SUSCEPTIBLE POPULATIONS							
		√	9. Proper cooling methods						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			10. Proper cooking time & temperatures			√	WATER/HOT WATER							
		√	11. Proper reheating procedures for hot holding				√			21. Hot and cold water available Temp: 120°F+				
SUPERVISION							LIQUID WASTE DISPOSAL							
OUT							VERMIN							
24. Person in charge present and performs duties							39. Thermometers provided and accurate							√
PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices							√
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							42. Garbage and refuse properly disposed; facilities maintained							
27. Food separated and protected							43. Toilet facilities: properly constructed, supplied, cleaned							
28. Fruits and vegetables washed as required.							44. Premises; personal/cleaning items; vermin-proofing							
29. Toxic substances properly identified, stored, used							NON-PERMANENT FOOD FACILITIES							
FOOD STORAGE/ DISPLAY/ SERVICE							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							√
30. Food properly stored; food storage containers identified							46. No unapproved private homes/ living or sleeping quarters							
31. Consumer self-service facilities properly constructed and maintained							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available							
EQUIPMENT/ UTENSILS/ LINENS							48. Plan review required for new or remodel construction							
33. Nonfood contact surfaces clean and in good repair.							49. Permits Available							
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							
54. Temporary food facilities														

Received by:

Specialist: