

Food Program Official Inspection Report

DBA/NAME Safeway #1125 – Chinese Deli		DATE 7/31/07
ADDRESS 1366 East Avenue, Chico, CA 95926		RECHECK DATE:
OWNER/OPERATOR		SITE # 2593
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-14 (3)	SERVICE 03	CORRECT MINOR VIOLATIONS BY:

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										17. Compliance with Gulf Oyster Regulations			
			5. Hands clean and properly washed; gloves used properly				CONFORMANCE WITH APPROVED PROCEDURES						
			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+			
MAJOR VIOLATION CHECK ONLY CONTINUE TO CORRECT VIOLATIONS FROM REPORT DATED 7/18/07							LIQUID WASTE DISPOSAL						
										22. Sewage and wastewater properly disposed			
							VERMIN						
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION							PHYSICAL FACILITIES						
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
PERSONAL CLEANLINESS							PERMANENT FOOD FACILITIES						
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices			
GENERAL FOOD SAFETY REQUIREMENTS							NON-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.				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			
FOOD STORAGE/ DISPLAY/ SERVICE							TEMPORARY 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				TEMPORARY FOOD FACILITIES						
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS							TEMPORARY FOOD FACILITIES						
			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							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			

Received by: _____ Specialist: _____