

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

DBA/NAME Big Lots		DATE 10-16-07
ADDRESS 1927 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2620
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 01	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			
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reserve of food						
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated						
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized						
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):									
X			4. Proper eating, tasting, drinking or tobacco use													
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES									
	X		5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source						
			6. Adequate handwashing facilities supplied & accessible			X		X		16. Shell stock with completed tags, in good condition, properly stored/displayed						
TIME AND TEMPERATURE RELATIONSHIPS									X		17. Compliance with Gulf Oyster Regulations					
		X	7. Proper hot and cold holding temperatures					X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan						
		X	8. Time as a public health control: Proper procedures & records				CONFORMANCE WITH APPROVED PROCEDURES									
		X	9. Proper cooling methods				CONSUMER ADVISORY									
		X	10. Proper cooking time & temperatures					X		19. Consumer advisory provided for raw or undercooked foods						
		X	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS									
								X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered						
SUPERVISION							WATER/HOT WATER									
			24. Person in charge present and performs duties					X		21. Hot and cold water available						
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL									
			25. Personal cleanliness and hair restraints					X		22. Sewage and wastewater properly disposed						
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN									
			26. Approved thawing methods used, frozen food maintained frozen.					X		23. No rodents, insects, birds, or animals						
			27. Food separated and protected				OUT									
			28. Fruits and vegetables washed as required.				SUPERVISION									
			29. Toxic substances properly identified, stored, used							39. Thermometers provided and accurate						
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES									
			30. Food properly stored; food storage containers identified							40. Wiping cloths: properly used and stored						
			31. Consumer self-service facilities properly constructed and maintained							41. Plumbing: Plumbing in good repair, proper backflow devices						
			32. Food properly labeled & honestly presented							42. Garbage and refuse properly disposed; facilities maintained						
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES									
			33. Nonfood contact surfaces clean and in good repair.							43. Toilet facilities: properly constructed, supplied, cleaned						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							44. Premises; personal/cleaning items; vermin-proofing						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			36. Equipment, utensils and linens: Properly stored and used							46. No unapproved private homes/ living or sleeping quarters						
			37. Vending machines				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT									
			38. Adequate ventilation and lighting; designated areas, use							47. Signs posted; last inspection report available						
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"/>							NON-PERMANENT FOOD FACILITIES									
																48. Plan review required for new or remodel construction
202 Mira Loma Drive Orville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/							OUT									
																49. Permits Available
R.E.H.S. RECEIVED BY: Page 1 of 2																
																50. Impoundment of unsanitary equipment or food
BCHD inspection report 7/2007																
																51. Permit Suspension
																52. Other