

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

DBA/NAME Chico Petroleum		DATE 7- 23-09
ADDRESS 1013 W 1st St, Chico 95928		RECHECK DATE
OWNER/OPERATOR		SITE # 2538
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 14	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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
		x	1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
	x		5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
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						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				WATER & WASTE WATER						
		x	11. Proper reheating procedures for hot holding							21. Hot and cold water available	x	x	x
LIQUID WASTE DISPOSAL													
						x				22. Sewage and wastewater properly disposed			
VERMIN													
						x				23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties				PHYSICAL FACILITIES						
			25. Personal cleanliness and hair restraints				PERMANENT FOOD FACILITIES						
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			27. Food separated and protected				47. Signs posted; last inspection report available						
			28. Fruits and vegetables washed as required.				48. Plan review required for new or remodel construction						
			29. Toxic substances properly identified, stored, used			x	49. Permits Available						
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified				50. Impoundment of unsanitary equipment or food						
			31. Consumer self-service facilities properly constructed and maintained				51. Permit Suspension						
			32. Food properly labeled & honestly presented			x	52. Other						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.			x							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available										
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x							
			36. Equipment, utensils and linens: Properly stored and used										
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

Reinspection fees will be charged for all subsequent reinspections 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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

6- Handsink (in prep area) obstructed/ inaccessible for handwashing.

14, Provide drain plugs for utensil sink drain lines so that sink compartments can be filled with water for dishwashing.

Note: No utensils being washed during inspection; sink appeared to be unused.

21- Hot water 99° F at utensil sink faucet—hot water heater adjusted during inspection. Hot water 120° F at faucet after hot water heater was adjusted.

Provide hot (minimum 120° F) water to utensil sink for dishwashing at all times.

29- Spray cans of domestic insecticide observed in prep area—remove spray cans and work with a licensed pest control operator.

32- No manufacturer's name or address on bags of ice (made at Chico Petroleum).

33- a) Clean counter and cabinet shelves at self-serve beverage counter of sticky residues, dust accumulation and misc. debris.

b) Replace missing/ damaged formica surfaces on cabinet doors and shelves.

35- a) Rinse mixing chambers of cappuccino machine every 4 hours, clean cappuccino machine and mixing chambers of machine at the end of the day.

b) Clean ice display freezer of residues and some mold. Clean inside, top of ice machine of some mold.

c) Replace domestic chest-type freezer and microwave oven. Clean display shelves of dust accumulation and misc. debris.

d) Repair main door of walk-in cooler (near ice display freezer) so that door stays closed (currently propped closed with weight). Repair leaking/ iced up condensers in walk-in cooler as needed—remove large container of water beneath condenser nearest the door to ice machine room.

38- Replace missing light covers in ice machine room.

44- a) Clean up/ organize misc. items stored in prep area—remove unused items so as to eliminate clutter and facilitate cleaning and use of prep area

b) Clean up/ organize misc. items in ice machine room—misc. items stored with/ near bottled beverages.

c) Provide a hanger for air drying/ storage of mop in between uses.

45- a) Clean floors, especially in hard to reach areas, of misc. debris, dust accumulation, etc. Clean floor in walk-in cooler of standing water. Clean walls (ie: in ice machine room) of cobwebs, etc.

b) Repair holes/ damaged areas of walls (in prep area, ice machine room and restroom).

Note: Flooring in prep area has been removed and is being replaced. It is understood that new floor will be smooth, easily cleanable, non-absorbent, durable and self-coved up the walls and cabinets forming a 3/8 inch radius at the floor/ wall and floor/ cabinet junctures.

c) Replace missing ceiling panels in area above/ in front of walk-in cooler door.

Note: No equipment (other than utensil sink) in prep area is being used/ was checked during this inspection. If a new operator intends to use this prep area the following items need to be addressed: new operator shall apply for a Permit to Operate from this Department; new operator shall pass an approved food safety test; provide updated equipment list/ floor plan for new operation.