

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

DBA/NAME East Avenue Liquor		DATE 3/19/08	
ADDRESS 1354 East Ave. Suite H, Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2645	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F	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										14. Food contact surfaces: clean and sanitized			X
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		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures					X		19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	9. Proper cooling methods				WATER & WASTE WATER						
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						X				22. Sewage and wastewater properly disposed			
							VERMIN						
						X				23. No rodents, insects, birds, or animals			
						OUT						OUT	
SUPERVISION /PERSONAL CLEANLINESS						38. Adequate ventilation and lighting; designated areas, use							
24. Person in charge present and performs duties						39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.						41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected						42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.						43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used						44. Premises; personal/cleaning items; vermin-proofing							X
FOOD STORAGE/ DISPLAY/ SERVICE						PERMANENT 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						46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented						X						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.						48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						X						49. Permits Available	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used						X						51. Permit Suspension	
37. Vending machines						52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2.

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 indicted 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) Reported that bar soap is used at restroom hand sink. Do not use bar soap for hand washing; use the sanitary soap dispenser. Refill the empty soap dispenser at restroom hand sink.
- 14) Reported that jerky tongs and soda dispenser nozzles are not sanitized after being washed and rinsed. Sanitize utensils (using a solution of about 1 ounce of bleach for every 4 gallons of water) and washing and rinsing. Soak utensils in sanitizer for at least 30 seconds and then air dry.
- 32) Incomplete labels on ice bagged at this facility. Provide labels that include facility name and address.
- 34) Observed utensil sink blocked by boxes. Relocate boxes to keep utensil sink accessible for utensil washing.
- 36) Observed straws and cup lids stored in a cardboard box lined with paper. Store these items in a non-absorbent, easily cleanable container.
- 44) Front door was open during inspection. Keep door closed to prevent entrance of vermin.