

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

DBA/NAME North State Rice Co.		DATE 10/31/07	
ADDRESS 2550 S. Whitman Ave., Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2657	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-15	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				
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation							
		X	1. Demonstration of knowledge; food safety certification						X	12. Proper procedures followed for returned and reservice 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				
		X	4. Proper eating, tasting, drinking or tobacco use						Sanitizer Concentration (ppm):				
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	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							CONFORMANCE WITH APPROVED PROCEDURES			
		X	8. Time as a public health control: Proper procedures & records							X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
		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						X	21. Hot and cold water available			
			24. Person in charge present and performs duties							LIQUID WASTE DISPOSAL			
PERSONAL CLEANLINESS									X	22. Sewage and wastewater properly disposed			
			25. Personal cleanliness and hair restraints							VERMIN			
GENERAL FOOD SAFETY REQUIREMENTS									X	23. No rodents, insects, birds, or animals			
			26. Approved thawing methods used, frozen food maintained frozen.							39. Thermometers provided and accurate			
			27. Food separated and protected							40. Wiping cloths: properly used and stored			
			28. Fruits and vegetables washed as required.							PHYSICAL FACILITIES			
			29. Toxic substances properly identified, stored, used							41. Plumbing: Plumbing in good repair, proper backflow devices			
FOOD STORAGE/ DISPLAY/ SERVICE										42. Garbage and refuse properly disposed; facilities maintained			
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
EQUIPMENT/ UTENSILS/ LINENS										46. No unapproved private homes/ living or sleeping quarters			
			33. Nonfood contact surfaces clean and in good repair.							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							47. Signs posted; last inspection report available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							48. Plan review required for new or remodel construction			
			36. Equipment, utensils and linens: Properly stored and used							49. Permits Available			
			37. Vending machines							50. Impoundment of unsanitary equipment or food			
			38. Adequate ventilation and lighting; designated areas, use							51. Permit Suspension			
										52. Other			
REINSPECTION FEES			NON-PERMANENT FOOD FACILITIES							53. Mobile food facilities			
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"/>			202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/							54. Temporary food facilities			

R.E.H.S.
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Food Safety Cert : N/A	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6) Observed paper towel roll on top of toilet tank in restroom. Refill empty paper towel dispenser in restroom.
- 30) Observed many cardboard boxes of food on floor throughout facility. Store food at least 6 inches off floor.
- 32) Provide label information on unlabeled tapioca/jelly being sold individually in display refrigerator. Label shall include manufacturer's name & address and ingredients.
- 35) Clean the bottom shelf of the 3-door display refrigerator (storing fish) to remove accumulated food debris. Repair the broken glass door of the 3-door display refrigerator. Remove the cardboard from the bottom shelf of the produce display refrigerator and clean to remove pooled water/misc. debris.
- 44) Front door was open during inspection. Keep door closed to prevent entrance of flies.
- 45) Repair the damaged floor in the restroom.

Note: Pre-packaged food only.