

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

|  |                   |   |
|--|-------------------|---|
| <b>DBA/NAME Alex Meat Market</b>                                     |                   | <b>DATE 2-13-07</b>                         |
| <b>ADDRESS 671 Walnut ST #4, Chico 95928</b>                         |                   | <b>RECHECK DATE 30+ days</b>                |
| <b>OWNER/OPERATOR</b>  |                   | <b>SITE # 2666</b>                          |
| <b>MAILING ADDRESS</b>   |                   | <b>CORRECT MAJOR VIOLATIONS BY: 2 days</b>  |
| <b>INVENTORY TYPE 16F- 13</b>  | <b>SERVICE 01</b> | <b>CORRECT MINOR VIOLATIONS BY: 30 days</b> |
| <b>APPLICABLE LAW: California Uniform Retail Food Facilities Law</b> |                   | <b>PERMIT LICENSE</b>                       |

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

| #  | Violations           | Major | Minor |   |
|----|----------------------|-------|-------|---|
| 1  | Hot/Cold Holding     |       |       | <p>2- Foods in steam table: tongue 120° F, beans 130° F—foods reheated during inspection.</p> <p>3- Large, covered cooking pots of meat and beans observed in walk-in cooler. Obtain shallow pans for cooling of cooked foods. Cool cooked foods in containers at no more than 2 inch depths.</p> <p>5- Verify that Cal-C-Tose –chocolate flavored drink mix with vitamins and minerals (1750 gram sized containers) are from an approved source.</p> <p>8- No labels observed on bulk containers of corn meal and duros.</p> <p>10- Some small packaged candies and candy-coated peanuts observed without labels.</p> <p>15- Wash cutting boards with hot, soapy water and then rinse before sanitizing with bleach/ water.</p> <p>16- a) Replace missing plugs for utensil sinks in both meat dept. and deli/ prep area.<br/>b) Food handlers reportedly use utensil sink in meat dept. for washing all dishes. Repair/ clean out utensil sink drain line and grease trap in deli/ prep area (drain line reportedly clogs easily). Use sink in deli/ prep area to wash all dishes used in this area.</p> <p>18- a) Remove cloth and paper towels from grinder in meat dept.<br/>b) Remove duct tape on display refrigerator in meat dept. Repair/ replace door seal.<br/>c) Handles missing on stove, grill in deli/ prep area.</p> <p>22- Some unlabeled spray bottles observed in meat dept. Spray bottles of chemicals observed on lower shelf near boxes of seasoning in meat dept.</p> <p>26- Replace broken handle (cold water side) at prep/ utensil sink in deli/ prep area.</p> <p>27- a) Relocate soap dispenser from meat dept. prep/ utensil sink to handsink. Window cleaner and spray bottle observed in meat dept. handsink—removed during inspection.<br/>b) Water turned off at handsink in deli/ prep area. Food handlers washing hands at prep/ utensil sink. Turn water on at handsink. Relocate soap dispenser from prep sink to hand sink. Hand sink (only) shall be used for handwashing.</p> <p>28- Remove cooking equipment in restroom. Remove propane canisters.</p> <p>29- Replace/ refinish worn shelves in display refrigerator (paint chipping off shelves, also some rust). Remove cardboard shelf liners on display shelves. Replace/ refinish hard to clean particle board shelves in chemical storage cabinet.</p> <p>31- Clean walls and ceiling (ie: upper walls in meat dept. and walk-in cooler) of dust accumulation and residues.</p> <p>Jose Contreras passed Serv Safe exam on 4-11-05.<br/>Note: Verify that chichironis (fried pig skin/ pork rinds) have a water activity level of .85 or less (and are thus not potentially hazardous).<br/>Note: Verify that jerky dehydrator is a commercial unit. Dehydrate food (beef for jerky) at an oven temperature setting that will raise the meat temperature to 145° F and kill off harmful bacteria; and maintain the food at 135° F or higher for a majority of drying time. Verify such with a probe thermometer.</p> |
| 2  | Cooking/Reheating    | x     |       |   |
| 3  | Cooling              |       | x     |   |
| 4  | HACCP Plan           |       |       |   |
| 5  | Pure Food            |       | x     |   |
| 6  | Frozen Food          |       |       |   |
| 7  | Refrigerator Storage |       |       |   |
| 8  | Food Storage         |       | x     |   |
| 9  | Food Display         |       |       |   |
| 10 | Food Labeling        |       | x     |   |
| 11 | Thermometer          |       |       |   |
| 12 | Handwashing          |       |       |   |
| 13 | Gloves/Hand Contact  |       |       |   |
| 14 | Employee Habits      |       |       |   |
| 15 | Wash/sanitize        |       | x     |   |
| 16 | Utensil Sink         |       | x     |   |
| 17 | Dishwasher           |       |       |   |
| 18 | Equipment            |       | x     |   |
| 19 | Utensils             |       |       |   |
| 20 | Utensil Storage      |       |       |   |
| 21 | Vermin               |       |       |   |
| 22 | Chemical Hazards     |       | x     |   |
| 23 | Spoils Storage       |       |       |   |
| 24 | Wiping Rags          |       |       |   |
| 25 | Water                |       |       |   |
| 26 | Plumbing             |       | x     |   |
| 27 | Hand Sink            |       | x     |   |
| 28 | Restrooms            |       | x     |   |
| 29 | Shelving/Cabinets    |       | x     |   |
| 30 | Enclosure            |       |       |   |
| 31 | Walls/Floors/Ceiling |       | x     |   |
| 32 | Ventilation          |       |       |   |
| 33 | Janitorial Sink      |       |       |   |
| 34 | Lighting             |       |       |   |
| 35 | Refuse/Garbage       |       |       |   |
| 36 | Permit               |       |       |   |
| 37 | Plan Check           |       |       |   |
| 38 | Food Safety Cert     |       |       |   |
| 39 | Signs                |       |       |   |
| 40 | Other                |       |       |   |

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.

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| <input type="checkbox"/><br>411 Main St.<br>P. O. Box 5364<br>Chico, CA 95927<br>(530) 891-2727<br>FAX (530) 895-6512 | <input type="checkbox"/><br>7 County Center Drive<br>Oroville, CA 95965<br>(530) 538-7281<br>FAX (530) 538-7785 |
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| <b>R.E.H.S.</b>                        |
| <b>RECEIVED BY:<br/>Mailed 2-16-07</b> |
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