

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME Alex Meat Market</b>		<b>DATE 4-25-07</b>
<b>ADDRESS 671 Walnut St #4, Chico 95928</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2666</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 13</b>	<b>SERVICE 03</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		x	<p>1- Chichironis are reportedly cooked (fried), then stored at room temperature for approximately 24 hours then fried a second time. All chichironis at market at time of inspection had been fried a second time. Keep cooked/ fried chicironis refrigerated between initial cooking and final frying or provide verification that chichironis (fried pig skin/ pork rinds) have a water activity level of .85 or less (and are thus not potentially hazardous).</p> <p>18- a) Remove duct tape on display refrigerator in meat dept. Finish replacing door seal/ seals on case where needed. Seals have been ordered at this time.  b) Replace missing handles missing on stove, grill in deli/ prep area.</p> <p>28- Remove cooking equipment, also cases of soda/ juice in restroom. Remove propane canisters.</p> <p>29- Replace/ refinish worn shelves in display refrigerator (paint chipping off shelves, also some rust). Replace/ refinish hard to clean particle board shelves in chemical storage cabinet.</p> <p>31- Continue to clean walls and ceiling (ie: upper walls in meat dept. and walk-in cooler) of dust accumulation and residues.</p> <p>Note: No beef jerky being made at time of inspection. Prior to making beef jerky the following items must be addressed: Manufacturing beef jerky at this facility requires a HACCP plan. In order to develop such a HACCP plan, you may need to hire a professional food safety person who can accurately assess the risks and hazards of your process and develop an effective HACCP plan to control those risks.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
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.

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