

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

DBA/NAME Alex's Meat Market		DATE 3-2-09
ADDRESS 671 Walnut St,Chico 95928		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2666
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 13	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		x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			x
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			
			9. Proper cooling methods			x	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													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						x
27. Food separated and protected						x	PHYSICAL FACILITIES						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						
29. Toxic substances properly identified, stored, used						x	42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned						x
31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing						x
32. Food properly labeled & honestly presented						x	PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.						x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available						
37. Vending machines							48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

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 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.

RECEIVED BY:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Food safety certificate not observed at time of inspection. At least one person working at this facility shall pass an approved food safety test within the next 60 days.
- 6- Soap dispenser in meat dept. missing —replaced during inspection. Some misc. items observed in meat dept. hand sink—moved during inspection. Do not put misc. items in handsink—handsink shall be kept available for handwashing at all times.
- 9- Some large, covered cooking pots of food observed in walk-in cooler. Cool cooked foods in shallow containers—obtain additional shallow containers for cooling of cooked foods as needed.
- 14, 34- Replace missing utensil sink drain plug for sink in meat dept. so that both sink compartments can be filled with water for utensil washing. Utensil washing procedure in this sink reportedly: wash dishes in soapy water with some bleach, then rinse and dry. Wash (hot, soapy water), rinse and then sanitize in approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal water). Obtain test papers for checking sanitizer level in sanitizing compartments of utensil sinks.
- 18- Beef jerky observed in container on refrigerated display case in meat dept. 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.
- 27- Vegetables (ie: avocados) observed in near containers of raw meat refrigerated display case in meat dept.
- 29- Some containers of chemicals stored on shelf near food containers in back storeroom.
- 32- No labels on bags of dried soybeans observed on display shelf.
- 33- Replace worn/ hard to clean chemical storage cabinet (near mop sink).
- 35- a) Remove wood block under hamburger grinder stand leg. Adjust leg if needed.
b) Remove duct tape on refrigerated display case in meat dept.
- 40- Some used cleaning rags observed on various counters in prep areas.
- 43- Remove boxes of soda/ beverages, some cooking equipment, misc. items currently stored in restroom.
- 44- a) Remove unused equipment and misc. items in back storage area so as to eliminate clutter and provide more storage space for back stock items for store.
b) Resecure loose janitorial sink to wall. Provide a hanger for drying/ storage of mop in between uses.
- 45- Clean lower walls, floor, in meat dept. of some residues. Replace water damaged ceiling tiles in display area.