

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

DBA/NAME Costco Wholesale #136 – Food Court		DATE 8/16/07	
ADDRESS 2100 Dr. Martin Luther King Jr. Pkwy, Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2680	
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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT –Out of Compliance				
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			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 200 ppm						
X			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS				X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES						
		X	8. Time as a public health control: Proper procedures & records						X	19. Consumer advisory provided for raw or undercooked foods			
		X	9. Proper cooling methods				CONSUMER ADVISORY						
X			10. Proper cooking time & temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
			SUPERVISION	OUT						21. Hot and cold water available Temp >120°F			
			PERSONAL CLEANLINESS				X			22. Sewage and wastewater properly disposed			
			GENERAL FOOD SAFETY REQUIREMENTS							VERMIN			
			FOOD STORAGE/ DISPLAY/ SERVICE				X			23. No rodents, insects, birds, or animals			
			EQUIPMENT/ UTENSILS/ LINENS				39. Thermometers provided and accurate						
			PERMANENT FOOD FACILITIES				40. Wiping cloths: properly used and stored						
			NON-PERMANENT FOOD FACILITIES				41. Plumbing: Plumbing in good repair, proper backflow devices						
			SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				42. Garbage and refuse properly disposed; facilities maintained						
			REINSPECTION FEES				43. Toilet facilities: properly constructed, supplied, cleaned						
			REINSPECTION FEES				44. Premises; personal/cleaning items; vermin-proofing						
			REINSPECTION FEES				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			REINSPECTION FEES				46. No unapproved private homes/ living or sleeping quarters						
			REINSPECTION FEES				47. Signs posted; last inspection report available						
			REINSPECTION FEES				48. Plan review required for new or remodel construction						
			REINSPECTION FEES				49. Permits Available						
			REINSPECTION FEES				50. Impoundment of unsanitary equipment or food						
			REINSPECTION FEES				51. Permit Suspension						
			REINSPECTION FEES				52. Other						
			REINSPECTION FEES				53. Mobile food facilities						
			REINSPECTION FEES				54. Temporary 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 indicated 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
www.buttecounty.net/publichealth/

R.E.H.S.

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DBA/NAME Costco Food Court	DATE 8/16/07
Food Safety Cert Name: Stephanie Day	Exp. Date: 4/18/11
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14) Manager reports that the Taylor frozen yogurt and mocha machines are cleaned 3 times a week. Clean every day or as per manufacturer's recommendations.
- 39) Replace missing thermometer inside the walk-in cooler.