

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

<b>DBA/NAME</b> Winco #25- Retail		<b>DATE</b> 10-1-08	
<b>ADDRESS</b> 2060 E. 20 <sup>th</sup> St., Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b> Winco Foods, LLC		<b>SITE #</b> 2687	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-14	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b>	

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
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 2010							13. Food in good condition, safe and unadulterated			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				X			14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>			
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible							<b>SPECIAL PROCEDURES</b>			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			X				19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods							<b>WATER</b>			
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>			
										22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			X
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			27. Food separated and protected			X				42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used			X				44. Premises; personal/cleaning items; vermin-proofing			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>			
			30. Food properly stored; food storage containers identified			X				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
			31. Consumer self-service facilities properly constructed and maintained			X				46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available			
			33. Nonfood contact surfaces clean and in good repair.			X				48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used			X				51. Permit Suspension			
			37. Vending machines							52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7-** Observed milks and eggs, stored at far right end of dairy display, to have internal and surface temperature of 48-52°F. Reported by management cooler air circulation will be checked/repared.
- 27, 36-** Observed sides/edges of (unused) Styrofoam trays, stacked on shelving above meat prep tables, to be soiled with meat debris/splattered residues.
- 29-** Observed boxes of fluorescent tube lights stored against wall and on shelves (above/adjacent to boxed meats) in meat/deli department walk-in cooler.
- 30-** Observed boxes of foods (i.e. salad mixes, milks, sour cream, cottage cheese) stored directly on floor (in respective) walk-in storage coolers. Observed boxes of frozen packaged foods stored directly on floor walk-in storage freezer.
- 31, 35-** Observed food debris/residues and dust on food contact areas (i.e. inside spouts, on handles) of customer self-serve peanut/almond butter grinding equipment and bulk honey boxes. Reported that butter grinders and honey boxes are cleaned about every week. Ensure bulk dispensing equipment is properly dismantled and cleaned every 24-hours, or as recommended by manufacturers. Clean bottom of honey dispensing boxes, where excess/dripping honey collects, to remove accumulated honey residues and properly seal inside of box so as to be smooth, durable and easily cleanable. Clean and seal gap between honey container storage box and base of box (where excess/dripping honey collects).
- 33-** Continue to clean, and maintain, retail shelves storing misc. dry food products (i.e. bagged cereals, flour/baking goods) to remove accumulated food debris/residues.
- 35-** Continue to clean, and maintain, shelves and front grates/racks of refrigerated egg retail display to remove broken eggs/egg residue/debris.
- 36-** Observed sealed bags of unused Styrofoam meat trays stored directly on floor of meat processing area.
- 39-** Observed some missing/non-visible/inaccurate thermometers to refrigerated/frozen display units (i.e. at packaged chicken nuggets/mashed potatoes, Honeysuckle turkeys, Stouffer/Michelina's dinners).
- 45-** Clean floors in refrigerated storage walk-in coolers (for raw produce, meat/deli department and especially dairy walk-in) to remove accumulated food/misc. debris, mold and spilled residues. Reported dairy walk-in cleaned about once a month. Remove plastic crates and wooden pallets used for storage, throughout facility's back storage areas and especially at pet food, to provide approved shelving to facilitate cleaning.