

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Winco		<b>DATE</b> 9-5-06
<b>ADDRESS</b> 2060 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2687
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b>	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<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) Some containers of Resins Salad (47°F) and Packaged pizzas (48°F) were stacked above load limit in gondola type display refrigerator. Tofu display refrigerator (produce dept.) was 43°F. Monitor and adjust as needed. One section of dairy display walk-in (where eggs and milk come together) was 55°F. This was fixed during the inspection. Employees should check refrigeration daily and not rely solely on a third party monitoring system. Meat preparation room was 59°F. Monitor and adjust so as to be 55°F. Note: Produce walk-in cooler was 45°F during inspection; however, no potentially hazardous foods were observed in the walk-in at time of inspection.</p> <p>8) Some bags of oats and nuts were observed stored on the floor in the bulk prep/storage room.</p> <p>10) Bulk wide cut noodles and caramels do not have ingredients posted. Note: Verify that those dried bulk fruits (that don't say "no preservatives" or show sulfur as an ingredient) contain no form of sulfur. If they do, then show on ingredient label on dispensing container.</p> <p>31) Repair damaged base in meat department at 3 compartment sink.</p> <p>34) Repair damaged light covers in meat dept. Provide light covers on lights in bulk food prep room.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
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			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
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			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Winco Bakery		<b>DATE</b> 9-5-06
<b>ADDRESS</b> 2060 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b>
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#	Violations	Major	Minor	
1	Hot/Cold Holding			11) No accurate thermometer observed for walk-in cooler. 31) Clean all floors sinks of misc. debris. Repair (or cover with plate) hole in lower wall below front hand sink. Repair damaged base coving under utensil sink.  Note: Dishwasher was not being used at time of inspection and could not be checked.
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		X	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
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			
29	Shelving/Cabinets			
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			
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<b>DBA/NAME</b> Winco Deli		<b>DATE</b> 9-5-06
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#	Violations	Major	Minor	
1	Hot/Cold Holding			5) Used dried breadings and spices are left out at room temperature most of the day. Replace breadings and spices every 4 hours or keep refrigerated. 15) Slicers are cleaned and sanitized in one step. Clean and then sanitize slicers. 19) A few wood handles on cutting knives are splitting. Replace. 20) Do not store clean cutting board on floor. 24) A few soiled wiping rags were observed on tables. Keep in buckets of sanitizer between uses.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
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		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils		x	
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
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#	Violations	Major	Minor	
1	Hot/Cold Holding			11) Thermometer in prep refrigerator is broken. Replace. 24) Sanitizer level in one bucket was low. Sanitizer is reportedly not changed during the day unless water is turbid. Change sanitizer more frequently so as to maintain acceptable levels of sanitizer. Check with test paper.  Note: Hot pizzas-by-the-slice are checked hourly and were all over 135°F.
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		x	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
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