

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Longfellow Mini Mart		DATE 3/28/07
ADDRESS 1350 Longfellow Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2698
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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- Observed milk (41 °F-46°F) and eggs (47°F) in display refrigerator (air temperature 48°F). Air temperature adjusted by owner during inspection. Monitor air temperature to ensure all potentially hazardous foods are maintained at 41°F or below.</p> <p>8- Observed uncovered boxes/unsealed bags of burritos, egg rolls, corn dogs, etc. in freezer by utensil sink.</p> <p>13- Observed beverage cup used as scoop in bulk container of sugar. Provide handled scoop.</p> <p>16- Food handler reports utensil cleaning procedure of wash/sanitize. Properly wash/rinse/sanitize utensils using two-compartment utensil sink procedure of 1) wash with hot, soapy water in first compartment, 2) drain wash water, 3) fill first compartment with clear water and rinse, 4) sanitize using approved sanitizer in second compartment of utensil sink, 5) air dry on drain board.</p> <p>18- Owner reports cappuccino machine and beverage dispenser nozzles cleaned every three days. Clean daily.</p> <p>22- Observed spray container of Raid Ant and Roach spray on shelf in back room. Remove domestic insecticide from facility.</p> <p>24- Observed wiping rags under beverage syrup boxes and on counter by Half and Half dispenser. Store wiping rags in bucket of approved sanitizer between uses.</p> <p>27- No hot water at hand sink in rest room. Provide.</p> <p>29- Observed unsealed wooden shelves in cabinet under coffee brewer. Seal to be easily cleanable and nonabsorbent. Repair/replace damaged/chipped laminate trim on counter in front of coffee brewer. Remove cardboard under shelves in back room.</p> <p>Note: Qaiser Muhammad passed ServSafe examination 8/3/04.</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			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		x	
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling			
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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RECEIVED BY: Signed 3/28/07
Page 1 of 1