

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

<b>DBA/NAME</b> Longfellow Mini Mart		<b>DATE</b> 7/21/08
<b>ADDRESS</b> 1350 Longfellow Avenue, Chico, CA 95926		<b>RECHECK DATE</b> 1+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2698
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> immediately
<b>INVENTORY TYPE</b> 16F-	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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
			1. Demonstration of knowledge; food safety certification			√			√	12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										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			
	√		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		√	√			√	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 &amp; WASTE 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			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>PHYSICAL FACILITIES</b>							
			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						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						40. Wiping cloths: properly used and stored							
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			27. Food separated and protected				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		√		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			√	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			31. Consumer self-service facilities properly constructed and maintained			√	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.			√	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			√	50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used			√	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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

1- No safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.

7, 11, 39- a) Observed burritos (118°F-125°F) and french fries (125°F) out of temperature in hot holding unit. No probe thermometer available. Adjust/repair unit and obtain digital probe thermometer to ensure foods being hot held are heated to 135°F or above before placement in hot holding unit and maintained at 135°F or above while held in hot holding unit.

-b) Observed nacho cheese and chili at 130°F in hot-holding dispenser. Adjust/repair unit to maintain potentially hazardous foods at 135°F or above.

14- Food handler reports utensils are washed, rinsed and dried with cloth towels. Proper utensil cleaning procedure is 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on clean/sanitized drain board. No sanitizer available. Provide within 24 hours.

29- Observed unlabeled chemical spray container on shelf by utensil sink. Label as to contents.

30- Observed canned beverages stored in melted ice water in ice chest by door. Keep ice chest drained of water to prevent contamination.

31- Food handler reports cappuccino machine cleaned weekly and beverage dispenser nozzles cleaned every other day. Clean both daily. Clean behind nozzles of beverage dispenser to remove accumulated residues.

33- Clean inside cabinets to remove accumulated food debris/residues and counter under beverage dispenser to remove accumulated dust. Replace cracked/damaged laminate strip on front of customer self service counter so as to be smooth and easily cleanable.

34- Observed 2 compartment utensil sink in facility. Replace with 3 compartment sink with dual integrated drain boards (contact this Department for requirements). Provide plugs for all compartments of utensil sink.

35- Observed milks and sandwiches at 41°F-47°F and cardboard lining shelves in display refrigerator (air temperature 47°F; 38°F in other sections). Remove cardboard to facilitate cleaning and improve airflow to top shelves.

36- Clean container storing beverage cup lids (hanging on wall) to remove dust/debris.

41- Observed hand sink to be backing up and leak at utensil sink faucet. Repair.

44- Observed wet mop stored in bucket. Store mop so as to dry completely between uses.

45- Replace missing top set coving at entry to back room and paint rough/patched areas on wall to be smooth and easily cleanable.

49- No Permit to Operate available. Submit change of ownership application/fees to this Department within 3 days.