

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

<b>DBA/NAME Golden West Harvest Shop</b>		<b>DATE 12-18-07</b>
<b>ADDRESS 3764 Hegan Lane, Chico</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2716</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F-12</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 14 days</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
		x	1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
		x	7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		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						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			24. Person in charge present and performs duties										
			25. Personal cleanliness and hair restraints										
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.										
			27. Food separated and protected										
			28. Fruits and vegetables washed as required.										
			29. Toxic substances properly identified, stored, used										
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified										
			31. Consumer self-service facilities properly constructed and maintained										
			32. Food properly labeled & honestly presented										
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.										
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available										
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										
			36. Equipment, utensils and linens: Properly stored and used										
			37. Vending machines										
<b>PHYSICAL FACILITIES</b>													
			41. Plumbing: Plumbing in good repair, proper backflow devices										x
			42. Garbage and refuse properly disposed; facilities maintained										
			43. Toilet facilities: properly constructed, supplied, cleaned										
			44. Premises; personal/cleaning items; vermin-proofing										
<b>PERMANENT FOOD FACILITIES</b>													
			45. Floor, walls and ceilings: properly built, maintained in good repair, and clean										
			46. No unapproved private homes/ living or sleeping quarters										
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>													
			47. Signs posted; last inspection report available										
			48. Plan review required for new or remodel construction										
			49. Permits Available										
			50. Impoundment of unsanitary equipment or food										
			51. Permit Suspension										
			52. Other										

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 14- a) Replace missing utensil sink drain plugs so that sink compartments can be used. Utensils are currently being washed in containers.  
b) Check concentration of bleach/ water used for sanitizing utensils to verify that adequate amount of bleach is being used (1 ounce bleach/ 4 gal. water)—adjust concentration if needed.

**Note: No utensils being washed at time of inspection.**

41- Repair leaking hand sink faucet in prep area. Replace missing screws in top of utensil sink faucet handles—faucet handles are currently able to be removed from faucet.

**Note: Water sample testing schedule provided at time of inspection.**

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 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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

Page 1 of 1