

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

DBA/NAME 99 Cent Plus Grocery		DATE 2-17-10
ADDRESS 598 E 8th St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2742
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food 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. FSC Exp. Date:						x	12. Proper procedures followed for returned and reservice of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			13. Food in good condition, safe and unadulterated				
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			x	
x			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES							
x			4. Proper eating, tasting, drinking or tobacco use				x			15. Food obtained from approved source				
x			5. Hands clean and properly washed; gloves used properly						x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
			6. Adequate handwashing facilities supplied & accessible			x			x	17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		x	9. Proper cooling methods				WATER & WASTE WATER							
		x	10. Proper cooking time & temperatures				x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				x			22. Sewage and wastewater properly disposed				
										VERMIN				
							x			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							x
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							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
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							x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified							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						x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							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						x	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:

See second page.

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/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Fill empty paper towel dispenser at handsink in restroom. Provide toilet paper dispenser in restroom.
- 14- Wash, rinse and then sanitize beverage dispenser nozzles and area around nozzles, also tongs for beef jerky and ice scoop daily in utensil sink—utensils are reportedly washed approximately once a week.
- 31- Replace missing tongs at customer self-serve jerky jars so as to be available for use.
- 32- No manufacturer's name or address on bags of ice (made at 99 Cent Plus Grocery).
- 35- a) Clean inside, top of ice machine of some mold. Replace removed cover on ice machine.
b) Remove absorbent, hard to clean cardboard shelf liners.
- 38- Provide lights in long side storeroom used for liquor storage.
- 39- Replace broken thermometer in walk-in cooler (39° F).
- 44- Provide a hanger for air drying/ storage of mop in between uses.
- 45- a) Clean floors, under walk-in cooler shelves and in hard to reach areas of misc. debris, some dust accumulation, etc.
b) Replace missing drop in ceiling panels in long side storeroom.