

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME 99 Cent Plus Grocery		DATE 6-15-06
ADDRESS 598 E. 8 th St., Chico		RECHECK DATE
OWNER/OPERATOR Say Sayegh		SITE # 2742
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-13	SERVICE 01	CORRECT MINOR VIOLATIONS BY:
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			7- Observed raw shell eggs stored on shelf above packaged food/beverages in display refrigerator. Store eggs on bottom shelf. 10- No label information on individual bags of ice (bagged at this facility). Note: See back of form #10 for required label information. 11- No probe thermometer available at time of inspection for checking delivery temperatures. 12, 27- No paper towels available in restroom towel dispenser. 26- Verify that condenser line for relocated (within last 8-12 months) is routed to an indirect sewage connection (floor sink). 26, 31- Raise drainlines under utensil sink up off floor so as to facilitate cleaning. 30- Observed front door open upon arrival and throughout inspection. 31- Replace damaged/torn sheet vinyl floor of utensil sink/ice room. Clean floors in hard to reach areas to remove dust, trash and misc. debris. Finish off wall repair of newly installed FRP in utensil sink/ice room. Observed floor in second bathroom being raised-wood platform (about 4-inches high) constructed on top of existing floor (noted in 11-29-05 inspection report). 31, 40- Clean/organize back storerooms; cardboard boxes/bags of misc. items stored in various areas.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage			
9	Food Display			
10	Food Labeling		x	
11	Thermometer		x	
12	Hand washing		x	
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		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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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RECEIVED BY: mailed 6-16-06
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