

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

<b>DBA/NAME</b> Raley's Supermarkets #245 <u>Retail</u>		<b>DATE</b> 11-28-07
<b>ADDRESS</b> 211 W. East Ave., Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Raley's/Permits/Licenses		<b>SITE #</b> 2764-1
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-14	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</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 10-18-12							X			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			14. Food contact surfaces: clean and sanitized				
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	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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				<b>WATER &amp; WASTE WATER</b>							
		X	10. Proper cooking time & temperatures				X			21. Hot and cold water available				
		X	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
						X				22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
						X				23. No rodents, insects, birds, or animals				
													OUT	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										38. Adequate ventilation and lighting; designated areas, use				
24. Person in charge present and performs duties										39. Thermometers provided and accurate				
25. Personal cleanliness and hair restraints										40. Wiping cloths: properly used and stored				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										<b>PHYSICAL FACILITIES</b>				
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:**

No Violations to report at this time.

Note: Tags for shellfish provided and OK.

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.

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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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