

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

|                                                                      |                        |                              |
|----------------------------------------------------------------------|------------------------|------------------------------|
| DBA/NAME <i>Raley's #245</i>                                         |                        | DATE <i>4-9-07</i>           |
| ADDRESS <i>211 W East Ave, Chico</i>                                 |                        | RECHECK DATE                 |
| OWNER/OPERATOR                                                       |                        | SITE # <i>2764-3</i>         |
| MAILING ADDRESS                                                      |                        | CORRECT MAJOR VIOLATIONS BY: |
| INVENTORY TYPE <i>16F-23</i>                                         | SERVICE <i>03</i> TIME | CORRECT MINOR VIOLATIONS BY: |
| APPLICABLE LAW: <i>California Uniform Retail Food Facilities Law</i> |                        | 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     |       |       | <i>All foods being hot held in display hot-holding unit 135°F and above.</i> |
| 2  | Cooking/Reheating    |       |       |                                                                              |
| 3  | Cooling              |       |       |                                                                              |
| 4  | HACCP Plan           |       |       |                                                                              |
| 5  | Pure Food            |       |       |                                                                              |
| 6  | Frozen Food          |       |       |                                                                              |
| 7  | Refrigerator Storage |       |       |                                                                              |
| 8  | Food Storage         |       |       |                                                                              |
| 9  | Food Display         |       |       |                                                                              |
| 10 | Food Labeling        |       |       |                                                                              |
| 11 | Thermometer          |       |       | <i>Continue to correct violations from report dated 4/5/07</i>               |
| 12 | Handwashing          |       |       |                                                                              |
| 13 | Gloves/Hand Contact  |       |       |                                                                              |
| 14 | Employee Habits      |       |       |                                                                              |
| 15 | Wash/Sanitize        |       |       |                                                                              |
| 16 | Utensil Sink         |       |       |                                                                              |
| 17 | Dishwasher           |       |       |                                                                              |
| 18 | Equipment            |       |       |                                                                              |
| 19 | Utensils             |       |       |                                                                              |
| 20 | Utensil Storage      |       |       |                                                                              |
| 21 | Vermis               |       |       |                                                                              |
| 22 | Chemical Hazards     |       |       |                                                                              |
| 23 | Spoils Storage       |       |       |                                                                              |
| 24 | Wiping Rags          |       |       |                                                                              |
| 25 | Water                |       |       |                                                                              |
| 26 | Plumbing             |       |       |                                                                              |
| 27 | Hand Sink            |       |       |                                                                              |
| 28 | Restrooms            |       |       |                                                                              |
| 29 | Shelving/Cabinets    |       |       |                                                                              |
| 30 | Enclosure            |       |       |                                                                              |
| 31 | Walls/Floors/Ceiling |       |       |                                                                              |
| 32 | Ventilation          |       |       |                                                                              |
| 33 | Janitorial Sink      |       |       |                                                                              |
| 34 | Lighting             |       |       |                                                                              |
| 35 | Refuse/Garbage       |       |       |                                                                              |
| 36 | Permit               |       |       |                                                                              |
| 37 | Plan Check           |       |       |                                                                              |
| 38 | Food Safety Cert     |       |       |                                                                              |
| 39 | Signs                |       |       |                                                                              |
| 40 | Other                |       |       |                                                                              |

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St  
P. O. Box 5364  
Chico, CA 95927  
(530) 891-2727  
FAX (530) 895-6512

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Orville, CA 95965  
(530) 538-7281  
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R.E.H.S. *[Signature]*

RECEIVED BY: *[Signature]*

Page *1* of *1*