

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

DBA/NAME Skyway Gas & Food		DATE 12/12/07	
ADDRESS 1199 Skyway, Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2826	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

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 6/13/11				X			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
X			2. Communicable disease; reporting, restrictions & exclusions				X			15. Food obtained from approved source				
X			3. No discharge from eyes, nose, and mouth						X	16. Shell stock with completed tags, in good condition, properly stored/displayed				
X			4. Proper eating, tasting, drinking or tobacco use						X	17. Compliance with Gulf Oyster Regulations				
X			5. Hands clean and properly washed; gloves used properly						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			6. Adequate handwashing facilities supplied & accessible						X	19. Consumer advisory provided for raw or undercooked foods				
TIME AND TEMPERATURE RELATIONSHIPS									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X			7. Proper hot and cold holding temperatures						X	21. Hot and cold water available Temp >120°F				
		X	8. Time as a public health control: Proper procedures & records						X	22. Sewage and wastewater properly disposed				
		X	9. Proper cooling methods							LIQUID WASTE DISPOSAL				
X			10. Proper cooking time & temperatures				X			VERMIN				
		X	11. Proper reheating procedures for hot holding				X			23. No rodents, insects, birds, or animals				
SUPERVISION /PERSONAL CLEANLINESS						OUT	PHYSICAL FACILITIES						OUT	
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
30. Food properly stored; food storage containers identified							X	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							47. Signs posted; last inspection report available							
EQUIPMENT/ UTENSILS/ LINENS							48. Plan review required for new or remodel construction							
33. Nonfood contact surfaces clean and in good repair.							49. Permits Available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	51. Permit Suspension						
36. Equipment, utensils and linens: Properly stored and used							52. Other							
37. Vending machines														

OBSERVATIONS AND CORRECTIVE ACTIONS:

30) Observed many boxes of food on floor of walk-in cooler. Provide shelves in walk-in freezer to keep food at least 6 inches off floor.

35) Seal/paint all bare wood shelves in walk-in cooler.

44) Observed wet mop stored in top of mop bucket. Hang mops to dry.

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.

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