

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

<b>DBA/NAME</b> California Park Market		<b>DATE</b> 12/27/07
<b>ADDRESS</b> 800 Bruce Rd. Suite 400, Chico, CA		<b>RECHECK DATE</b> 2 weeks
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2833
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 2 weeks

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							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>								
										23. No rodents, insects, birds, or animals			X		
						<b>OUT</b>							<b>OUT</b>		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use							<b>X</b>	
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							<b>X</b>	44. Premises; personal/cleaning items; vermin-proofing							<b>X</b>
<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							<b>X</b>	
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>X</b>	<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.							<b>X</b>	48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							<b>X</b>	49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							<b>X</b>	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							<b>X</b>	51. Permit Suspension							
37. Vending machines								52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See next 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/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

Page 1 of 2

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 23) Observed some rodent droppings on floor under soda boxes in back room. Work with pest control operator to abate.
- 29) Observed Roach killer (for home use only) stored in cabinet under soda dispenser. Remove from facility as it is not approved for use in a food facility.
- 32) Incomplete labels on ice bagged at this facility. Provide business name and address on bags of ice.
- 33) Clean cabinets under soda dispenser to remove sticky residues.
- 34) Utensil sink is completely obstructed by boxes. Remove boxes and keep utensil sink readily accessible for washing utensils.
- 35) Defrost the 3-door display refrigerator to remove excessive ice buildup. Clean the soda dispenser nozzles to remove accumulated sticky residues. Clean inside ice machine to remove brown residues.
- 36) Observed cups and lids stored in a cardboard box near soda dispenser. Store cups and lids in a non-absorbent, easily cleanable container. Chain/secure all CO2 tanks to a rigid structure.
- 38) Replace the missing light covers for lights in walk-in cooler.
- 44) Front door was open during inspection. Keep door closed to prevent entrance of vermin.
- 45) Clean floor under soda boxes in back storage room to remove sticky residues/trash.