

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

DBA/NAME Candy Tyme		DATE 10-24-07
ADDRESS 1950 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2937
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
X			4. Proper eating, tasting, drinking or tobacco use										
PREVENTING CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with Gulf Oyster Regulations			
		X	7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES						
		X	8. Time as a public health control: Proper procedures & records						X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		X	9. Proper cooling methods				CONSUMER ADVISORY						
		X	10. Proper cooking time & temperatures						X	19. Consumer advisory provided for raw or undercooked foods			
		X	11. Proper reheating procedures for hot holding				HIGHLY SUSCEPTIBLE POPULATIONS						
									X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							WATER/HOT WATER						
			24. Person in charge present and performs duties				X			21. Hot and cold water available			
PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
			25. Personal cleanliness and hair restraints										
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN						
			26. Approved thawing methods used, frozen food maintained frozen.				X			22. Sewage and wastewater properly disposed			
			27. Food separated and protected										
			28. Fruits and vegetables washed as required.										
			29. Toxic substances properly identified, stored, used				X			23. No rodents, insects, birds, or animals			
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES						
			30. Food properly stored; food storage containers identified										
			31. Consumer self-service facilities properly constructed and maintained							39. Thermometers provided and accurate			
			32. Food properly labeled & honestly presented			X				40. Wiping cloths: properly used and stored			
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
			33. Nonfood contact surfaces clean and in good repair.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							42. Garbage and refuse properly disposed; facilities maintained			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							43. Toilet facilities: properly constructed, supplied, cleaned			
			36. Equipment, utensils and linens: Properly stored and used							44. Premises; personal/cleaning items; vermin-proofing			
			37. Vending machines							NON-PERMANENT FOOD FACILITIES			
			38. Adequate ventilation and lighting; designated areas, use							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
SUPVISION							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
										46. No unapproved private homes/ living or sleeping quarters			
										47. Signs posted; last inspection report available			
										48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			
										53. Mobile food facilities			
										54. Temporary food facilities			

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME Candy Tyme	DATE 10-24-07
Food Safety Cert Name: Not required	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

32) Some smaller packaged candy and some bulk unpackaged candy did not have ingredients posted.