

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

DBA/NAME City Liquor		DATE 9-7-07	
ADDRESS 3028 Esplanade #A, Chico		RECHECK DATE 3 days	
OWNER/OPERATOR 99 Cent Plus Grocery Inc		SITE # 2951	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3-30 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	COS	MAJ	OUT	IN	N/O	N/A	COS	MAJ	OUT
		X				X					
DEMONSTRATION OF KNOWLEDGE						PROTECTION FROM CONTAMINATION					
1. Demonstration of knowledge; food safety certification						12. Proper procedures followed for returned and reserve of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES						13. Food in good condition, safe and unadulterated					
X											X
2. Communicable disease; reporting, restrictions & exclusions						14. Food contact surfaces: clean and sanitized					
X						Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other					
3. No discharge from eyes, nose, and mouth						Sanitizer Concentration (ppm):					
X						FOOD FROM APPROVED SOURCES					
4. Proper eating, tasting, drinking or tobacco use						15. Food obtained from approved source					
PREVENTING CONTAMINATION BY HANDS						X					
5. Hands clean and properly washed; gloves used properly								X			
X											
6. Adequate handwashing facilities supplied & accessible								X			
TIME AND TEMPERATURE RELATIONSHIPS								X			
X						CONFORMANCE WITH APPROVED PROCEDURES					
7. Proper hot and cold holding temperatures								X			
		X				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
		X				CONSUMER ADVISORY					
		X						X			
8. Time as a public health control: Proper procedures & records						19. Consumer advisory provided for raw or undercooked foods					
		X				HIGHLY SUSCEPTIBLE POPULATIONS					
		X						X			
9. Proper cooling methods						20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
		X				WATER/HOT WATER					
		X									X
10. Proper cooking time & temperatures						21. Hot and cold water available					
		X				LIQUID WASTE DISPOSAL					
11. Proper reheating procedures for hot holding						X					
						22. Sewage and wastewater properly disposed					
						VERMIN					
						X					
						23. No rodents, insects, birds, or animals					
						OUT					
						OUT					
SUPERVISION						39. Thermometers provided and accurate					
24. Person in charge present and performs duties						40. Wiping cloths: properly used and stored					
PERSONAL CLEANLINESS						PHYSICAL FACILITIES					
25. Personal cleanliness and hair restraints						41. Plumbing: Plumbing in good repair, proper backflow devices					
GENERAL FOOD SAFETY REQUIREMENTS						42. Garbage and refuse properly disposed; facilities maintained					
26. Approved thawing methods used, frozen food maintained frozen.						43. Toilet facilities: properly constructed, supplied, cleaned					
27. Food separated and protected						X					X
28. Fruits and vegetables washed as required.						PERMANENT FOOD FACILITIES					
29. Toxic substances properly identified, stored, used						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					
FOOD STORAGE/ DISPLAY/ SERVICE						46. No unapproved private homes/ living or sleeping quarters					
30. Food properly stored; food storage containers identified						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT					
31. Consumer self-service facilities properly constructed and maintained						X					
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.						X					
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						X					
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X					
36. Equipment, utensils and linens: Properly stored and used						49. Permits Available					
37. Vending machines						50. Impoundment of unsanitary equipment or food					
38. Adequate ventilation and lighting; designated areas, use						X					
						51. Permit Suspension					
						52. Other					
						NON-PERMANENT FOOD FACILITIES					
						53. Mobile food facilities					
						54. Temporary food facilities					
Reinspection fees will be charged for all subsequent reinspection 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. <input type="checkbox"/>						202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/					
						R.E.H.S.					
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