

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

DBA/NAME Mr. Pickles' Sandwich Shop		DATE 8-3-07
ADDRESS 215 W 1st St, Chico		RECHECK DATE
OWNER/OPERATOR Tassa Marcelli		SITE # 2979
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance								
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			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated					
x			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized					x
x			4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):								
			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					
									WATER/HOT WATER								
x									x			21. Hot and cold water available Temp					
									LIQUID WASTE DISPOSAL								
x									x			22. Sewage and wastewater properly disposed					
									VERMIN								
x									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						44. Premises; personal/cleaning items; vermin-proofing								
			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						47. Signs posted; last inspection report available								
			32. Food properly labeled & honestly presented			x			48. Plan review required for new or remodel construction								
			EQUIPMENT/ UTENSILS/ LINENS						49. Permits Available								
			33. Nonfood contact surfaces clean and in good repair.						50. Impoundment of unsanitary equipment or food								
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						51. Permit Suspension								
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						52. Other								
			36. Equipment, utensils and linens: Properly stored and used						NON-PERMANENT FOOD FACILITIES								
			37. Vending machines						53. Mobile food facilities								
			38. Adequate ventilation and lighting; designated areas, use						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.

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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