

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

DBA/NAME 5th & Ivy Market		DATE 12-21-09
ADDRESS 645 W 5th Street, Chico 95928		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2999
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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	
			1. Demonstration of knowledge; food safety certification			x	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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			x	
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
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				
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									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				WATER & WASTE WATER							
		x	10. Proper cooking time & temperatures							21. Hot and cold water available		x	x	
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
						x				22. Sewage and wastewater properly disposed				
SUPERVISION /PERSONAL CLEANLINESS														
							x						OUT	
24. Person in charge present and performs duties											38. Adequate ventilation and lighting; designated areas, use			x
25. Personal cleanliness and hair restraints											39. Thermometers provided and accurate			x
GENERAL FOOD SAFETY REQUIREMENTS											40. Wiping cloths: properly used and stored			
26. Approved thawing methods used, frozen food maintained frozen.											PHYSICAL FACILITIES			
27. Food separated and protected							x				41. Plumbing: Plumbing in good repair, proper backflow devices			
28. Fruits and vegetables washed as required.											42. Garbage and refuse properly disposed; facilities maintained			
29. Toxic substances properly identified, stored, used							x				43. Toilet facilities: properly constructed, supplied, cleaned			x
FOOD STORAGE/ DISPLAY/ SERVICE											44. Premises; personal/cleaning items; vermin-proofing			x
30. Food properly stored; food storage containers identified											PERMANENT FOOD FACILITIES			
31. Consumer self-service facilities properly constructed and maintained											45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
32. Food properly labeled & honestly presented							x				46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS											SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
33. Nonfood contact surfaces clean and in good repair.											47. Signs posted; last inspection report available			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							x				48. Plan review required for new or remodel construction			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x				49. Permits Available			x
36. Equipment, utensils and linens: Properly stored and used											50. Impoundment of unsanitary equipment or food			
37. Vending machines											51. Permit Suspension			
											52. Other			x

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second 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/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- a) Fill empty paper towel dispensers at hand sinks in utensil washing area and in restroom.
b) Handsink in utensil washing area obstructed by misc. items—remove so that handsink is available for use.
- 14, 1- Utensils (beverage dispenser nozzles) reportedly washed in clear water. Provide dish soap and sanitizer (ie: bleach) for properly washing utensils in sink. Wash utensils in soapy water (in first compartment of sink), clear water rinse (second compartment), then sanitize in approved sanitizer (ie: 1 ounce bleach in 4 gal water) in third compartment of utensil sink. Leave utensils soaking in sanitizer for at least 60 seconds.
- 21- Hot water 104° F at utensil sink faucet—adjust hot water heater to provide minimum 120° F hot water for utensil washing.
- 27, 39- Replace missing probe thermometer for checking food temperatures. Check temperature of potentially hazardous foods at time of delivery.
- 29- Containers of chemicals observed on various shelves, etc. in back storage area. Provide designated storage shelf for chemicals, cleaning supplies so as to be separate from food storage.
- 32- No manufacturer's name or address observed on bags of ice (made at 5th & Ivy Market).
- 34, 44- Spoils/ returns observed in/ obstructing utensil sink. Remove these items from utensil sink and provide a separate, designated area for spoils/ returns. Clean and sanitize sink before washing utensils.
- Note: No utensils being washed at time of inspection.
- 35- a) Sand and then seal all unfinished wood shelves so as to be smooth, easily cleanable, non-absorbent and in good repair.
b) Remove all cardboard and paper liners on shelves.
c) Replace unfinished wood 4x4 legs on shelves in back storage area with round, sanitary metal legs.
d) Clean inside, top of ice machine of some mold.
- 38- Some water observed in light cover in walk-in cooler.
- 43- Beer keg stored in restroom—remove.
- 44- a) Employee's coats and personal items observed in various areas—provide a designated storage area for employee's personal items.
b) Provide hanger for drying/ storage of mop in between uses.
- 44, 35- Misc. items (including glass beer bottle) stored on top of ice machine—remove items from ice machine. Light bulb and other misc. items stored on ice bagging cart—remove items from cart.
- 45- Clean floors, under shelves in walk-in cooler, and in back storage area of cardboard and misc. debris.
- 49- No Permit to Operate for current owner (business reportedly sold recently)—submit application and fees for Permit to Operate to this Dept.
- 52- Chain up carbon dioxide canisters to a stationary object.