

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

<b>DBA/NAME Holiday Quality Foods #60 – Deli/Bakery</b>		<b>DATE 7/02/08</b>	
<b>ADDRESS 14001 Lakeridge Circle Magalia, CA</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 3209-2</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F - 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 10 days</b>	

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				√			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date <u>8/25/10</u>				√			13. Food in good condition, safe and unadulterated			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				√			14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>			
√			3. No discharge from eyes, nose, and mouth				√			15. Food obtained from approved source			
√			4. Proper eating, tasting, drinking or tobacco use						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			5. Hands clean and properly washed; gloves used properly						√	17. Compliance with Gulf Oyster Regulations			
√			6. Adequate handwashing facilities supplied & accessible							<b>SPECIAL PROCEDURES</b>			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			√			√	19. Consumer advisory provided for raw or undercooked foods			
√			8. Time as a public health control: Proper procedures & records						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			√				<b>WATER &amp; WASTE WATER</b>			
√			10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp			
			11. Proper reheating procedures for hot holding			√				<b>LIQUID WASTE DISPOSAL</b>			
							√			22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			√
						<b>OUT</b>							<b>OUT</b>
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>							38. Adequate ventilation and lighting; designated areas, use			√
			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							44. Premises; personal/cleaning items; vermin-proofing			
			<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			√
			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>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.			√				48. Plan review required for new or remodel construction			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension			
			37. Vending machines							52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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:**

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<b>DBA/NAME Holiday Quality Foods – Bakery/Deli</b>	<b>DATE 7/02/08</b>
Food Safety Cert Name: Jae Ellis	<b>Exp. Date: 8/25/08</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7)** Observed top side of several foods (Harry's Fresh Foods, sushi, macaroni and cheese, sandwiches, spinach dip, etc.) in cold display unit to be 47-48°F.  
NOTE: Bottom sides of foods were below 41°F as required.
- 7,35)** Observed air temperature to be 45°F in deli cold holding unit and 45-48°F in bakery cake display.  
Adjust/repair cold holding units so as to maintain 41°F or less.
- 9)** Observed cooked chicken cooling improperly in a covered container in walk-in cooler. See back side of report for proper cooling techniques.
- 11)** Cooked chicken was reheated to 108-122°F for hot holding, rather than to 165°F as required. Chicken was reheated upon request.
- 23)** Observed some flies in deli area. Abate.
- 33)** Adjust all shelving (i.e. storage area, in walk-in cooler, freezer) so as to be at least 6 inches off the floor. Remove plastic pallets in walk-in cooler so as to facilitate cleaning.
- 38)** - Replace broken thermometer in cake display unit.  
- Replace missing thermometer in prep refrigerator.
- 45)** Clean floors throughout deli/bakery, especially in hard to reach areas (i.e. under/behind equipment/shelving) to remove accumulation of residues, food debris, trash and dirt. Clean floors in walk-in cooler under shelving to remove accumulation of food debris and residues.