

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

DBA/NAME Nature's Pantry		DATE 10/16/08	
ADDRESS 6008 #D Clark Rd. Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3223	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 60 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			√	√			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____				√			13. Food in good condition, safe and unadulterated			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			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			√	SPECIAL PROCEDURES						
			TIME AND TEMPERATURE RELATIONSHIPS						√	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			√	WATER & WASTE WATER						
	√		10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp			
	√		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						√				22. Sewage and wastewater properly disposed			
							VERMIN						
						√				23. No rodents, insects, birds, or animals			
						OUT	OUT						
			SUPERVISION /PERSONAL CLEANLINESS				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						
			GENERAL FOOD SAFETY REQUIREMENTS				PHYSICAL FACILITIES						
			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						
			FOOD STORAGE/ DISPLAY/ SERVICE				PERMANENT FOOD FACILITIES						
			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				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			EQUIPMENT/ UTENSILS/ LINENS				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/

R.E.H.S.

RECEIVED BY:

Page 1 of 2

DBA/NAME Nature's Pantry	DATE 10/16/08
Food Safety Cert Name: None available	Exp. Date:
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** No food safety certificate is available. If this facility is going to continue food prep, at least one current employee shall have a valid food safety certificate within 60 days.
- 6)** Fill empty paper towel dispenser at hand sink in food prep area.
- 7)** Observed potentially hazardous foods (i.e. sprouts, cheese, etc.) at 49°F in domestic refrigerator.
- 9)** Cooked potatoes are reportedly cooled in the display refrigerator, rather than a unit approved for cooling as required.
- 29)** Observed a canister of RAID in the restroom. Remove RAID as it is not approved for use in a food facility.
- 31)** No dispensing utensil was available for bulk food items (i.e. pretzels, peanut clusters). Provide a conveniently located utensil for dispensing all bulk food items.
- 35)** Observed several domestic equipment items (i.e. crockpots, hot plate, refrigerator, bread maker, etc.). Remove or replace equipment with NSF approved commercial equipment.
- 44)** Provide a separate and designated area for all personal/employee items, including food and vitamins, so that it is stored separately from facility related items.
- 48)** Submit plan check application to this Department including the following: plan check fees of \$122.90, plans of facility (to scale), equipment specifications and a sample menu. Pursuant to the California Retail Food Code (Cal Code), this facility has undergone a menu change without plan check or approval from this Department. Food production shall be cease until plan check is complete. The permittee may request in writing a hearing before a hearing officer within 15 calendar days after service of this report.
- 49)** Submit permit application for change in partnership. Note: there are no fees associated with this permit application.