

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

<b>DBA/NAME</b> Gold Nugget 76 Station	<b>DATE</b> 9/21/09
<b>ADDRESS</b> 8229 Skyway, Paradise, CA 95969	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 3248
<b>MAILING ADDRESS</b> 8229 Skyway, Paradise, CA 95969	<b>CORRECT MAJOR VIOLATIONS BY:</b> N/A
<b>INVENTORY TYPE</b> 16F-12	<b>SERVICE</b> 01
<b>CORRECT MINOR VIOLATIONS BY:</b> 24 hours or as noted below	

See reverse side for the California Retail Food 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. FSC Exp. Date:				√			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized			
√			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
√			4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source			
	√		5. Hands clean and properly washed; gloves used properly					√		16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			√		√		17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>								√		18. Compliance with variance, specialized process, & 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			√
		√	11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			√
							<b>VERMIN</b>						
						OUT	√			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													OUT
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored						
			26. Approved thawing methods used, frozen food maintained frozen.				<b>PHYSICAL FACILITIES</b>						
			27. Food separated and protected				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				43. Toilet facilities: properly constructed, supplied, cleaned						√
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing						
			30. Food properly stored; food storage containers identified				<b>PERMANENT FOOD FACILITIES</b>						
			31. Consumer self-service facilities properly constructed and maintained				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						√
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			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			√	48. Plan review required for new or remodel construction						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				49. Permits Available						√
			36. Equipment, utensils and linens: Properly stored and used				50. Impoundment of unsanitary equipment or food						
			37. Vending machines				51. Permit Suspension						
							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 6) Provide paper towels and soap for hand sink in restroom.

21, 43) Repair broken hot water faucet at hand sink in restroom. Restroom facilities must be operational for employees.

22) Waste water from cleaning floors is reportedly dumped down the storm drain outside. Waste water must be disposed of into an approved and functioning septic system (i.e. dump in toilet in restroom).

34, 45) Observed unpackaged donuts stored in display case outside of facility. All food must be stored/displayed inside an enclosed facility. Discontinue sale of unpackaged donuts as this facility is not equipped with proper utensil washing equipment to support sales of unpackaged food (i.e. donuts). Note: Single coffee air pot may continue to be used on a temporary basis as long as it is prepared and maintained at adjacent market. It is understood that a new store will be built in the near future. Submit plan check application and fees to this Department.

49) This facility is operating without a current permit. Submit permit application and fees to this Department within one week.

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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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