

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

DBA/NAME Save Mart #613		DATE 12/03/09	
ADDRESS 6636 Clark Rd. Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3500	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-Deli	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 10 days	

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
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:						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			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES						
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 & TEMPERATURE RELATIONSHIPS															
			7. Proper hot and cold holding temperatures			√	√	√				17. Compliance with Gulf Oyster Regulations			
		X	8. Time as a public health control: Proper procedures & records								X	18. Compliance with variance, specialized process, & HACCP Plan			
X			9. Proper cooling methods								X	19. Consumer advisory provided for raw or undercooked foods			
X			10. Proper cooking time & temperatures								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			11. Proper reheating procedures for hot holding									WATER & WASTE WATER			
									X			21. Hot and cold water available			
									X			22. Sewage and wastewater properly disposed			
VERMIN															
									X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS								OUT							
GENERAL FOOD SAFETY REQUIREMENTS															
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							
FOOD STORAGE/ DISPLAY/ SERVICE								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							
EQUIPMENT/ UTENSILS/ LINENS								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							
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:

- 7) Observed fried chicken in hot case at 119-123°F. Hot case was adjusted during inspection. Cooked chicken was 110°F (hot holding) at outdoor BBQ. Chicken was stored in pan on BBQ rather than over open flame as required. Chicken was reheated to 165°F. Top shelf (north side) of deli display case was 59°F. Repair/adjust so as to maintain 41°F or below.
- 14) Slicers are cleaned once per day rather than every four hours as required.
- 39) Provide a digital probe thermometer for deli.

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.

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www.buttecounty.net/publichealth/

R.E.H.S.

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