

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

DBA/NAME Country Club Market		DATE 3/05/08	
ADDRESS 5531 Pentz Rd. Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3501	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 1 week or as noted below	

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 07/12/2010				√			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:

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DBA/NAME Country Club Market	DATE 3/05/08
Food Safety Cert Name: Kulwant Mahi	Exp. Date: 07/12/2010
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 31)** Provide tongs for customer self-serve beef jerky. Make sure tongs can reach all self serve containers.
 - 32)** - Provide complete labels (i.e. facility name, address and contact information) on packaged ice.
 - Provide complete labels including ingredients for pre-packaged sandwiches.
 - 33)** Clean utensil storage shelves in kitchen to remove dust accumulation.
 - 34)** Replace 2-compartment sink with NSF approved commercial 3-compartment sink with dual integral drain boards or provide a combination of an approved dishwasher and utensil sink **within 6 months.**
 - 35)** Replace worn wooden prep area (i.e. wooden counter top) in kitchen so as to be durable, smooth, nonabsorbent and easily cleanable **within 6 months.**
 - 36)** Observed coffee air pots stored on floor in back storage area. Utensils shall be stored on approved shelving at least 6 inches off the floor.
 - 40)** No sanitizer container was available for storing wiping rags. Provide.
 - 45)** - Observed damaged areas of floor behind Nestle ice cream freezers and in the kitchen. Observed unfinished areas of floor (i.e. coving) behind cabinets at soda dispenser and in kitchen. Repair / replace all damaged and/or unfinished areas of floors throughout facility so as to be durable, smooth, nonabsorbent, easily cleanable and self-coved.
 - Replace unfinished areas of wall in kitchen so as to be durable, smooth, nonabsorbent and easily cleanable.
 - Clean floors/walls in hard to reach areas of kitchen to remove dust and grease accumulation.
- NOTE: All structural repairs/upgrades shall be completed **within 6 months.**
- 48)** Submit plan check application, appropriate fees and plans for kitchen remodel / upgrades to this Department with **one week.**
 - 52)** Generally clean and organize back storage area and remove unused equipment so as to allow proper cleaning.