

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

DBA/NAME Country Club Market		DATE 12/03/08	
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:

Page 1 of 2

DBA/NAME Country Club Market	DATE 12/03/08
Food Safety Cert Name: Kulwant Mahi	Exp. Date: 07/12/2010
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6)** Fill paper towel dispenser at hand sink in restroom.
- 14)** Clean beef jerky tongs in the display area to remove food residues.
- 29)** Remove canister of RAID from kitchen as it is not approved for use in a food facility. Use approved pest control methods only.
- 31)** Provide tongs for customer self-serve beef jerky at register. Make sure tongs can reach all self serve containers.
- 32)** - Provide complete labels (i.e. facility name, address and contact information) on packaged ice.
- 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 3 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 3 months**.
- 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 in hard to reach areas (i.e. behind/under equipment/shelving), especially behind customer self-serve cabinet, to remove trash, cobwebs, dust and residues.
- 48)** Submit plan check application, appropriate fees and plans for kitchen remodel / upgrades to this Department prior to construction.

NOTE: Fryer and hot holding case may not be used until this facility completes the plan check application process.