

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

DBA/NAME Holiday Quality Foods		DATE 1/28/10
ADDRESS 6848 Skyway Paradise, CA		RECHECK DATE
OWNER/OPERATOR Paul Gray		SITE # 3510
MAILING ADDRESS P.O. Box 439 Cottonwood, CA 96022		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F – Retail/Deli	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 10 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: 6/10/2014							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:

See Page 2.

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.

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Food Safety Cert Name: Tempest Nordyke	Exp. Date: 6/10/2014
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OBSERVATIONS AND CORRECTIVE ACTIONS

7) - Observed chicken (fried, hot wings) and fried potatoes at 116-118°F in hot holding case. Chicken was voluntarily discarded. Adjust/repair hot holding case so as to maintain food temperatures at 135°F or more.

- Observed cheesecake to be 49°F in cake display refrigerator. Repair/adjust unit so as to maintain a minimum of 41°F.
- Observed food temperatures (cheeses and potato salad) to be 49-54°F in corners of deli display case.

Observed food containers stacked too high. Adjust/repair unit so as to maintain food at 41°F or less. Do not stack food items above air curtain of unit so as to allow proper air flow.

34) Provide test strips for checking concentration of sanitizer at utensil sinks. Check concentration of sanitizer daily.