

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

DBA/NAME Pentz Road Market	DATE 12/03/08
ADDRESS 6435 Pentz Rd. Paradise, CA 95969	RECHECK DATE
OWNER/OPERATOR	SITE # 3518
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 12	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 1 week

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: 10/01/2010				√			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			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				APPROVED SOURCE & SPECIAL PROCEDURES						
√			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			
TIME & TEMPERATURE RELATIONSHIPS									√	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				WATER & WASTE WATER						
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available			
		√	11. Proper reheating procedures for hot holding				√			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:

- 29)** Observed chemicals (i.e. antifreeze) stored on the same shelf as closed beverage containers. Store chemicals separately.
- 30)** Observed paper goods stored on the floor in the back storage area rather than at least six inches off the floor as required.
- 33)** Remove cardboard lining from storage cabinets. Use non-absorbent easily cleanable materials only.
- 45)** Clean floors throughout back storage area, including under display shelves of walk-in cooler, to remove trash, dust and residues.

NOTE: Employee did not know proper utensil washing procedures for utensils such as tongs and beverage nozzles. See #14 on back of report for proper utensil washing procedures.

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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R.E.H.S.

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