

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

<b>DBA/NAME</b> Safeway Deli	<b>DATE</b> 5-18-09
<b>ADDRESS</b> 6020 Clark Rd., Paradise CA, 95969	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 3534
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-14	<b>SERVICE</b>
	<b>CORRECT MINOR VIOLATIONS BY:</b>

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: 2-21-11						X			12. Proper procedures followed for returned and reservice of food						
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																		
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						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>									
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source						
X			5. Hands clean and properly washed; gloves used properly								X	16. Shell stock with completed tags, in good condition, properly stored/displayed						
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations						
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																		
			7. Proper hot and cold holding temperatures			X	X	X			X	18. Compliance with variance, specialized process, & HACCP Plan						
		X	8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods						
			9. Proper cooling methods					X	<b>WATER &amp; WASTE WATER</b>									
X			10. Proper cooking time & temperatures						X			21. Hot and cold water available						
X			11. Proper reheating procedures for hot holding						X			22. Sewage and wastewater properly disposed						
<b>VERMIN</b>																		
									X			23. No rodents, insects, birds, or animals						
<b>SUPERVISION /PERSONAL CLEANLINESS</b>								OUT										OUT
<b>24. Person in charge present and performs duties</b>																		
<b>25. Personal cleanliness and hair restraints</b>																		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>																		
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>																		
<b>27. Food separated and protected</b>																		
<b>28. Fruits and vegetables washed as required.</b>																		
<b>29. Toxic substances properly identified, stored, used</b>																		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>																		
<b>30. Food properly stored; food storage containers identified</b>																		
<b>31. Consumer self-service facilities properly constructed and maintained</b>																		
<b>32. Food properly labeled &amp; honestly presented</b>																		
<b>EQUIPMENT/ UTENSILS/ LINENS</b>																		
<b>33. Nonfood contact surfaces clean and in good repair.</b>																		
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>																		
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>																		
<b>36. Equipment, utensils and linens: Properly stored and used</b>																		
<b>37. Vending machines</b>																		
<b>PHYSICAL FACILITIES</b>																		
<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>																		
<b>42. Garbage and refuse properly disposed; facilities maintained</b>																		
<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>																		
<b>44. Premises; personal/cleaning items; vermin-proofing</b>																		
<b>PERMANENT FOOD FACILITIES</b>																		
<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>																		
<b>46. No unapproved private homes/ living or sleeping quarters</b>																		
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>																		
<b>47. Signs posted; last inspection report available</b>																		
<b>48. Plan review required for new or remodel construction</b>																		
<b>49. Permits Available</b>																		
<b>50. Impoundment of unsanitary equipment or food</b>																		
<b>51. Permit Suspension</b>																		
<b>52. Other</b>																		

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 7- Observed 4 packages of spicy cooked chicken pieces at 44 °F to 53 °F for a short period of time. Packages were put back in the walk-in refrigerator by the food handler.
- Observed on deli sandwich at 47 °F. Sandwich was discarded by food handler during inspection.
- 9- Reported that temperatures are not checked for cooked foods before they are brought out of the walk-in refrigerator and put in the display case.
- 35-Clean around the nozzles on the beverage dispenser and the lid for the cups dispenser.
- 39- No thermometer available in the cooked chicken display case. Provide.

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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FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:** Mailed / faxed

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