

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

DBA/NAME More 4 Less		DATE 8/13/09	
ADDRESS 14468 Skyway, Magalia, CA 95954		RECHECK DATE	
OWNER/OPERATOR		SITE # 3538	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 13	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days	

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: 6/5/12						√	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: 21- No hot water at utensil sink or restroom hand sink. Installation of new water heater in process during inspection. Ensure minimum 120°F at utensil sink faucet and minimum 100°F at hand sink faucet after installation.
 34- Replace existing two compartment utensil sink with three compartment utensil sink with dual integral drain boards within 6 months.
 38- No shatterproof light covers on lights over utensil sink. Provide.
 45- Observed water damaged/peeling areas on ceiling. Repair where needed to be smooth and easily cleanable.

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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www.buttecounty.net/publichealth/

R.E.H.S.

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