

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

|  |                   |   |  |
|--|-------------------|---|--|
| <b>DBA/NAME</b> Stratton's Market                  |                   | <b>DATE</b> 9/01/09                         |  |
| <b>ADDRESS</b> 5760 Sawmill Rd. Paradise, CA 95969 |                   | <b>RECHECK DATE</b> 60 + days               |  |
| <b>OWNER/OPERATOR</b>                              |                   | <b>SITE #</b> 3540                          |  |
| <b>MAILING ADDRESS</b>                             |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b>         |  |
| <b>INVENTORY TYPE</b> 16F - 14                     | <b>SERVICE</b> 01 | <b>CORRECT MINOR VIOLATIONS BY:</b> 60 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 _____   |     |     |            | √  |     |     | 13. Food in good condition, safe and unadulterated  |     |     |            |
|   |     |     | <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>  |     |     |            | √  |     |     | 14. Food contact surfaces: clean and sanitized  |     |     |            |
| √   |     |     | 2. Communicable disease; reporting, restrictions & exclusions                          |     |     |            | <b>FOOD FROM APPROVED SOURCES</b>  |     |     |   |     |     |            |
| √   |     |     | 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                               |     |     |            | <b>SPECIAL PROCEDURES</b>  |     |     |   |     |     |            |
|   |     |     | <b>TIME AND TEMPERATURE RELATIONSHIPS</b>  |     |     |            |  |     | √   | 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  |     |     |            | <b>WATER &amp; WASTE WATER</b>   |     |     |   |     |     |            |
|   | √   |     | 10. Proper cooking time & temperatures   |     |     |            | √  |     |     | 21. Hot and cold water available Temp   |     |     |            |
|   | √   |     | 11. Proper reheating procedures for hot holding  |     |     |            | <b>LIQUID WASTE DISPOSAL</b>   |     |     |   |     |     |            |
|   |     |     |  |     |     |            | √  |     |     | 22. Sewage and wastewater properly disposed   |     |     |            |
|   |     |     |  |     |     |            | <b>VERMIN</b>  |     |     |   |     |     |            |
|   |     |     |  |     |     |            | √  |     |     | 23. No rodents, insects, birds, or animals  |     |     |            |
|   |     |     |  |     |     | <b>OUT</b> |  |     |     |   |     |     | <b>OUT</b> |
|   |     |     | <b>SUPERVISION /PERSONAL CLEANLINESS</b>   |     |     |            | <b>38. Adequate ventilation and lighting; designated areas, use</b>                        |     |     |   |     |     |            |
|   |     |     | 24. Person in charge present and performs duties                                       |     |     |            | <b>39. Thermometers provided and accurate</b>  |     |     |   |     |     |            |
|   |     |     | 25. Personal cleanliness and hair restraints   |     |     |            | <b>40. Wiping cloths: properly used and stored</b>   |     |     |   |     |     |            |
|   |     |     | <b>GENERAL FOOD SAFETY REQUIREMENTS</b>  |     |     |            | <b>PHYSICAL FACILITIES</b>   |     |     |   |     |     |            |
|   |     |     | 26. Approved thawing methods used, frozen food maintained frozen.                      |     |     |            | <b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>                      |     |     |   |     |     |            |
|   |     |     | 27. Food separated and protected   |     |     |            | <b>42. Garbage and refuse properly disposed; facilities maintained</b>                     |     |     |   |     |     |            |
|   |     |     | 28. Fruits and vegetables washed as required.  |     |     |            | <b>43. Toilet facilities: properly constructed, supplied, cleaned</b>                      |     |     |   |     |     |            |
|   |     |     | 29. Toxic substances properly identified, stored, used                                 |     |     |            | <b>44. Premises; personal/cleaning items; vermin-proofing</b>                              |     |     |   |     |     |            |
|   |     |     | <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>  |     |     |            | <b>PERMANENT FOOD FACILITIES</b>   |     |     |   |     |     |            |
|   |     |     | 30. Food properly stored; food storage containers identified                           |     |     |            | <b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b> |     |     |   |     |     |            |
|   |     |     | 31. Consumer self-service facilities properly constructed and maintained               |     |     |            | <b>46. No unapproved private homes/ living or sleeping quarters</b>                        |     |     |   |     |     |            |
|   |     |     | 32. Food properly labeled & honestly presented   |     |     |            | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>   |     |     |   |     |     |            |
|   |     |     | <b>EQUIPMENT/ UTENSILS/ LINENS</b>   |     |     |            | <b>47. Signs posted; last inspection report available</b>                                  |     |     |   |     |     |            |
|   |     |     | 33. Nonfood contact surfaces clean and in good repair.                                 |     |     |            | <b>48. Plan review required for new or remodel construction</b>                            |     |     |   |     |     |            |
|   |     |     | 34. Warewashing facilities: Adequate, maintained, properly used, test strips available |     |     |            | <b>49. Permits Available</b>   |     |     |   |     |     |            |
|   |     |     | 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity     |     |     | √          | <b>50. Impoundment of unsanitary equipment or food</b>                                     |     |     |   |     |     |            |
|   |     |     | 36. Equipment, utensils and linens: Properly stored and used                           |     |     |            | <b>51. Permit Suspension</b>   |     |     |   |     |     |            |
|   |     |     | 37. Vending machines   |     |     |            | <b>52. Other</b>   |     |     |   |     |     |            |

**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/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

Page 1 of 2

|                                   |                     |
|-----------------------------------|---------------------|
| <b>DBA/NAME Stratton's Market</b> | <b>DATE 9/01/09</b> |
| Food Safety Cert Name:            | <b>Exp. Date:</b>   |
| <b>Page 2 of 2</b>                |                     |

**OBSERVATIONS AND CORRECTIVE ACTIONS**

**1)** No food safety certificate available. Provide a current food safety certificate for at least one current employee **within 60 days.**

**7,35,39)** Observed the deli display refrigerator to be 48-53°F, reportedly for an unknown amount of time. Food (i.e. meat, deli meat, cheese, etc.) temperatures were 47-53°F. All food items were moved to the beverage walk-in cooler for storage. Repair display refrigerator so that it maintains potentially hazardous foods at or below 41°F. Repair/replace broken thermometers in display refrigerator and monitor temperatures daily. Note: thermometers should be placed in the warmest location of the refrigerator (i.e. where the food is stored).

**48)** Submit to this Department a plan check application with appropriate fees for the addition of the walk-in cooler. The application should include a site plan and all equipment information/specifications.

Note:

- This facility has added a hot dog station at the front of the store. Prior to operating the hot dog station, this facility must provide this Department an operations plan detailing compliance with the California Retail Food Code.
- Several of the refrigerator units are not operational at this time. These units must not be used for food storage until repaired or replaced with units that maintain 41°F or below.