

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

DBA/NAME Seven Eleven		DATE 12-11-08	
ADDRESS 308 Walnut, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 12296	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _11-30-10_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized			
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x		x		16. Shell stock with completed tags, in good condition, properly stored/displayed			
	x		5. Hands clean and properly washed; gloves used properly					x		17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
x			7. Proper hot and cold holding temperatures					x		19. Consumer advisory provided for raw or undercooked foods			
		x	8. Time as a public health control: Proper procedures & records					x		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
x			9. Proper cooling methods				WATER & WASTE WATER						
		x	10. Proper cooking time & temperatures				x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						x				22. Sewage and wastewater properly disposed			
VERMIN							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													OUT
24. Person in charge present and performs duties													x
25. Personal cleanliness and hair restraints													x
GENERAL FOOD SAFETY REQUIREMENTS													OUT
26. Approved thawing methods used, frozen food maintained frozen.													x
27. Food separated and protected													x
28. Fruits and vegetables washed as required.													x
29. Toxic substances properly identified, stored, used													x
FOOD STORAGE/ DISPLAY/ SERVICE													OUT
30. Food properly stored; food storage containers identified													x
31. Consumer self-service facilities properly constructed and maintained													x
32. Food properly labeled & honestly presented													x
EQUIPMENT/ UTENSILS/ LINENS													OUT
33. Nonfood contact surfaces clean and in good repair.													x
34. Warewashing facilities: Adequate, maintained, properly used, test strips available													x
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity													x
36. Equipment, utensils and linens: Properly stored and used													x
37. Vending machines													x
PHYSICAL FACILITIES													OUT
41. Plumbing: Plumbing in good repair, proper backflow devices													x
42. Garbage and refuse properly disposed; facilities maintained													x
43. Toilet facilities: properly constructed, supplied, cleaned													x
44. Premises; personal/cleaning items; vermin-proofing													x
PERMANENT FOOD FACILITIES													OUT
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean													x
46. No unapproved private homes/ living or sleeping quarters													x
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT													OUT
47. Signs posted; last inspection report available													x
48. Plan review required for new or remodel construction													x
49. Permits Available													x
50. Impoundment of unsanitary equipment or food													x
51. Permit Suspension													x
52. Other													x

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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.

RECEIVED BY: mailed

Page 1 of 2

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Uncovered cup (employee's drink) observed near handsink. Employee's lunch observed on front counter—container removed to utensil sink area during inspection.
- 27- Temperature of potentially hazardous foods reportedly not checked at time of delivery. Use probe thermometer to check delivery temperatures.
- 29- Spray bottles of chemicals observed hanging above handsink.
- 34- Test papers not readily available for checking sanitizer level in sanitizing compartment of utensil sink—find/ replace test papers to be available for checking sanitizer level.
- 38- Provide covers on overhead lights in utensil washing room.
- 39- Replace missing thermometer in hot dog condiment refrigerator (38° F).
- 40- Used cleaning rag observed on self-serve coffee counter—store used cleaning rags in a container of sanitizer in between uses.
- 44- a) Seal up gap below back door.
b) Clean up/ organize back storage area (utensil sink room)—misc. items observed stored near bags of food in this room.
c) Provide mop hanger to dry/ store mop after use.
d) Returns/ spoils items stored on utensil sink drainboard—relocate these items so as to not obstruct utensil sink drainboard.
- 45- Clean floor in utensil sink room, in hard to reach areas, of misc. debris.