

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

DBA/NAME Seven Eleven		DATE 2-3-10
ADDRESS 308 Walnut, Chico		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 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: 11-30-10						x			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
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						APPROVED SOURCE & SPECIAL PROCEDURES								
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					
TIME & TEMPERATURE RELATIONSHIPS																	
x			7. Proper hot and cold holding temperatures								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					
		x	9. Proper cooling methods								x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
		x	10. Proper cooking time & temperatures						WATER & WASTE WATER								
x			11. Proper reheating procedures for hot holding						x			21. Hot and cold water available					
									x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									
24. Person in charge present and performs duties								38. Adequate ventilation and lighting; designated areas, use								OUT	
25. Personal cleanliness and hair restraints								39. Thermometers provided and accurate								x	
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored								x	
GENERAL FOOD SAFETY REQUIREMENTS																	
26. Approved thawing methods used, frozen food maintained frozen.								41. Plumbing: Plumbing in good repair, proper backflow devices								x	
27. Food separated and protected								42. Garbage and refuse properly disposed; facilities maintained								x	
28. Fruits and vegetables washed as required.								43. Toilet facilities: properly constructed, supplied, cleaned								x	
29. Toxic substances properly identified, stored, used								44. Premises; personal/cleaning items; vermin-proofing								x	
FOOD STORAGE/ DISPLAY/ SERVICE																	
30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								x	
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters								x	
32. Food properly labeled & honestly presented								46. No unapproved private homes/ living or sleeping quarters								x	
EQUIPMENT/ UTENSILS/ LINENS																	
33. Nonfood contact surfaces clean and in good repair.								47. Signs posted; last inspection report available								x	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								48. Plan review required for new or remodel construction								x	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								49. Permits Available								x	
36. Equipment, utensils and linens: Properly stored and used								50. Impoundment of unsanitary equipment or food								x	
37. Vending machines								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

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 29- Spray bottles of chemicals, cleaning rags observed on handsink faucet and partition.
29, 44- Containers of chemicals and misc. items observed on shelves above utensil sink.
30- Spoils/ returns items stored on both utensil sink drainboards and on floor below utensil sink.
Note: No utensil washing occurring at time of inspection.
33, 45- Remove absorbent cardboard liners on shelves, also on floor in walk-in cooler.
35- a) Remove hard to clean tin foil liner on chili/ nacho cheese dispenser.
b) Replace rusted shelves in one-door hot dog condiment refrigerator.
38- Provide covers on overhead lights in utensil washing room.
39- Provide thermometer in hot dog condiment refrigerator (36° F).
44- a) Employee's purse observed on shelf below hot dog hot holding unit near food containers, etc.
b) Provide a hanger for air drying/ storage of mop in between uses.
45- Clean ceiling, in utensil washing room, of some sticky residues. Clean floors, in hard to reach areas, of dust accumulation, etc.