

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

DBA/NAME Village Market	DATE 4/20/09
ADDRESS 1049 Bald Rock Rd. Berry Creek, CA	RECHECK DATE
OWNER/OPERATOR	SITE # 12329
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-12	SERVICE 01
	INVENTORY TYPE 16F-12

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 <u>N/A</u>										13. Food in good condition, safe and unadulterated			√
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			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			√	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									√	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				WATER & WASTE WATER						
		√	10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp			
		√	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							√			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:

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. <input type="checkbox"/>	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.
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Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6)** Repair broken paper towel dispenser in restroom.
- 13)** Observed dried milk residue on "Jumex" orange juice containers in display area of walk-in cooler.
- 30)** Observed bags of potatoes stored on floor in display area. Food items shall be stored at least six inches off the floor.
- 32)** Provide complete labels for bags of ice (i.e. facility name, address and contact information).
- 34)** Generally clean/organize area around utensil sink so that the utensil sink is (including drain boards) is accessible for cleaning food contact surfaces. Repeat Violation.
- 36)** Observed ice scoop stored on top of dusty/dirty ice machine. Store ice scoop in a clean and dry location so as to keep free from contamination.
- 41)** Ice machine and utensil sink drain lines discharge into direct plumbing through the floor. Drain lines shall discharge through an air gap into a floor sink or other approved receptor. Repeat Violation.
- 42)** Observed trash and "spoils" stored throughout facility (including inside of walk-in cooler). Provide a separate and designated area for all "spoils" and returns so as to keep them separate from retail food items.
- 44)** Remove all trash and unused items and equipment from inside and outside the facility so as to facilitate cleaning and to prevent the harborage of vermin.
- 45)** Clean floors in hard to reach areas throughout facility (especially under shelves in walk-in cooler and around utensil sink) to remove accumulation of water, residues, trash and misc. debris.

NOTE: This Department has received complaints regarding out of date or expired food items at this facility. This Department strongly recommends checking stocked items (particularly dairy items) on a daily basis so as to keep display shelves clear of expired items.