

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

DBA/NAME Village Market		DATE 5/14/08	
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	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
√			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													
√			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													
√			7. Proper hot and cold holding temperatures						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
		√	9. Proper cooling methods						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		√	10. Proper cooking time & temperatures				√			WATER & WASTE WATER			
		√	11. Proper reheating procedures for hot holding							21. Hot and cold water available Temp			
LIQUID WASTE DISPOSAL													
							√			22. Sewage and wastewater properly disposed			
VERMIN													
							√			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
24. Person in charge present and performs duties													
25. Personal cleanliness and hair restraints													
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.													
27. Food separated and protected													
28. Fruits and vegetables washed as required.													
29. Toxic substances properly identified, stored, used													
FOOD STORAGE/ DISPLAY/ SERVICE													
30. Food properly stored; food storage containers identified													
31. Consumer self-service facilities properly constructed and maintained													
32. Food properly labeled & honestly presented													
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.													
34. Warewashing facilities: Adequate, maintained, properly used, test strips available													
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity													
36. Equipment, utensils and linens: Properly stored and used													
37. Vending machines													
PHYSICAL FACILITIES													
41. Plumbing: Plumbing in good repair, proper backflow devices													
42. Garbage and refuse properly disposed; facilities maintained													
43. Toilet facilities: properly constructed, supplied, cleaned													
44. Premises; personal/cleaning items; vermin-proofing													
PERMANENT FOOD FACILITIES													
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean													
46. No unapproved private homes/ living or sleeping quarters													
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT													
47. Signs posted; last inspection report available													
48. Plan review required for new or remodel construction													
49. Permits Available													
50. Impoundment of unsanitary equipment or food													
51. Permit Suspension													
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.
	RECEIVED BY:	Page 1 of 2

DBA/NAME Village Market	DATE 5/14/08
Food Safety Cert Name: N/A	Exp. Date:
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6)** Provide pump soap dispenser and paper towels for restroom hand sink.
- 13)** Observed food stored on display shelf with fish bait, rather than stored separately as required.
- 33)** Remove cardboard liners from shelves in walk-in cooler as cardboard is not approved shelving material.
- 34)** Generally clean and organize area around utensil sink so that the utensil sink (including drain boards) is accessible for cleaning food contact surfaces.
- 41)** The ice machine and utensil sink drain lines discharge into direct plumbing through the floor. Drain lines for equipment such as this shall discharge through an air gap into a floor sink or other approved type of receptor.
- 42)** Observed trash and spoils stored throughout the facility (including inside the walk-in cooler). Provide a separate and designated area for all spoils and returns so as to keep separate from retail food.