

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

DBA/NAME All Stop Market		DATE 1-14-10	
ADDRESS 454 B Street, Biggs 95917		RECHECK DATE	
OWNER/OPERATOR		SITE # 12347	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 13	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 _7-24-12_							13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
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			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
x			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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				x			WATER & WASTE WATER			
	x		11. Proper reheating procedures for hot holding							21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						x
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						x
GENERAL FOOD SAFETY REQUIREMENTS													
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected						x	42. Garbage and refuse properly disposed; facilities maintained						
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned						x
29. Toxic substances properly identified, stored, used						x	44. Premises; personal/cleaning items; vermin-proofing						x
FOOD STORAGE/ DISPLAY/ SERVICE													
30. Food properly stored; food storage containers identified						x	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						
32. Food properly labeled & honestly presented						x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS													
33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used						x	50. Impoundment of unsanitary equipment or food						
37. Vending machines							51. Permit Suspension						
							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/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5, 6- a) Provide pump-type soap dispenser at restroom handsink.
b) No hot water available at handsink in restroom.
c) Develop a written handwashing policy as to when employees are instructed to wash hands.
- 14- a) Rinse mixing chambers of cappuccino machine at least every 4 hours during the day, and disassemble machine for cleaning at the end of each day rather than disassembling machine once a week for cleaning.
- 27- Temperatures of potentially hazardous foods reportedly not being checked at time of delivery—use probe thermometer to check food temperatures.
- 29- Domestic pesticide observed in cabinet—contact licensed pest control operator to obtain pesticide for use in a food facility.
- 30- a) Relabel faded label on ice bucket.
b) Cases of eggs stored directly on floor in walk-in cooler—store eggs on lower shelf in walk-in cooler.
- 32- Incomplete labels on bags of ice (made at All Stop Market)—no manufacturer's name or address on bags.
- 34- a) Replace missing utensil sink drain plugs so that utensil sink compartments can be filled with water for dishwashing.
b) Obtain test papers to check concentration of sanitizer in utensil sink and in container of sanitizer (bleach/ water) for cleaning rags.
- 35- a) Clean display shelves of dust accumulation and dead insects. Raise bottom shelves of candy display shelf units up off of floor at least 6 inches so as to facilitate cleaning. Remove wood partitions in walk-in cooler.
b) Clean counter at self-serve beverage dispensing counter of dust accumulation, etc.
c) Clean/ defrost freezers where needed. Clean beverage dispenser, around nozzles, of sticky residues, etc.
d) Replace damaged/ taped door seals on walk-in cooler display doors and on main walk-in cooler door.
e) Replace removed cover on top of ice machine. Clean inside, top of ice machine of mold.
f) Clean major equipment of some food residues/ debris.
g) Replace domestic microwave oven on self-serve counter.
- 36- a) Tongs (at hot food display case) observed lying on a cloth towel.
b) Ice scoop stored on cardboard beverage boxes near ice machine.
- 38- Replace missing covers on overhead light above ice machine.
- 39- Replace missing thermometers in walk-in cooler (37°F), and in storage freezers in broaster room.
- 43- Remove storage shelving and misc. items stored in restroom.
- 44- a) Front doors left open during inspection; some flies observed in facility.
b) Provide a mop hanger for drying/ storage of mop in between uses.
- 45- a) Resecure loose FRP panels on walls and ceiling in walk-in cooler.
b) Provide FRP panels or equivalent on walls around broaster.
c) Refinish rough areas of patched ceiling (ie: above beverage dispenser) and repair hole in ceiling in ice machine room.
- 52- Securely chain up all carbon dioxide canisters in ice machine room.