

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

DBA/NAME All Stop Market		DATE 3-25-09	
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			
	x		5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures		x	x			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			
SUPERVISION /PERSONAL CLEANLINESS						OUT							OUT
			24. Person in charge present and performs duties				PHYSICAL FACILITIES						
			25. Personal cleanliness and hair restraints							38. Adequate ventilation and lighting; designated areas, use			x
			GENERAL FOOD SAFETY REQUIREMENTS							39. Thermometers provided and accurate			x
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected			x				PERMANENT FOOD FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used			x				42. Garbage and refuse properly disposed; facilities maintained			
			FOOD STORAGE/ DISPLAY/ SERVICE							43. Toilet facilities: properly constructed, supplied, cleaned			x
			30. Food properly stored; food storage containers identified			x				44. Premises; personal/cleaning items; vermin-proofing			x
			31. Consumer self-service facilities properly constructed and maintained							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			32. Food properly labeled & honestly presented			x				47. Signs posted; last inspection report available			
			EQUIPMENT/ UTENSILS/ LINENS							48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.							49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used			x				52. Other			x
			37. Vending machines										

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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- a) Provide pump-type soap dispenser at sink in prep area for handwashing.
b) Fill empty paper towel dispenser at hand sink in restroom.
c) No hot water available at handsink in restroom.
- 7- a) Foods in hot case: corn dogs (135° - 117° F), chicken strips (130° F), burritos (122° F), chicken strips (113° F)—hot holding unit reportedly repeatedly opened during lunch time. Provide thermometer in hot holding case to monitor air temperature. Use probe thermometer and check temperature of foods in hot holding case at least every 2 hours.
b) Walk-in cooler air temperature 42° F—food temperatures 40° - 42° F. Adjust walk-in cooler as needed (recommend 38° F - 40° F).
- 14- a) Properly wash (hot, soapy water), rinse and then sanitize utensils and food containers in an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal water) rather than just washing and rinsing utensils and containers. Note: No utensils being washed at time of inspection.
b) Use wash cycle on cappuccino machine to rinse out dispenser parts during the day, and disassemble machine for cleaning at the end of each day rather than disassembling machine every other day for cleaning.
- 27- Containers of bait stored on beer cases in walk-in cooler.
- 29- a) Spray bottles of chemicals stored on shelves above utensil sink; containers of pesticide stored on shelves above bottles of wine in display area.
- 30- Relabel faded label on ice bucket.
- 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) Remove cardboard shelf liners on display shelves. 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.
e) Replace removed covers on top of ice machine.
- 36- Tongs (at hot food display case) observed lying on a cloth towel.
- 38- Replace missing covers on overhead lights in utensil washing area, above hot food display case and above self-serve beverage dispensing counter.
- 39- Replace missing thermometers in walk-in cooler (42° F), milk refrigerator (38° F), in storage freezers and in open front display refrigerator near front door (41°F).
- 43- Remove storage shelving and misc. items stored in restroom.
- 44- a) Front doors left open during inspection; some flies observed in facility. Recommend installing an air curtain over front doors. Provide insect screening on mesh screen door at back door so as to prevent fly entry.
b) Provide a mop hanger for drying/ storage of mop in between uses.
- 45- a) Remove cardboard on floor under broaster. Clean walls, around utensil sink, of residues.
b) Resecure loose FRP panels on walls and ceiling in walk-in cooler. Provide FRP panels or equivalent on walls around broaster.
c) Provide sanitary cove base at floor/ wall juncture along wall behind broaster.
d) 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.