

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

<b>DBA/NAME Biggs Market</b>		<b>DATE 10-14-09</b>
<b>ADDRESS 92 B St, Biggs</b>		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 4034</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE 16F- 13</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</b>

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: 1-17-13						x	12. Proper procedures followed for returned and reservice of food				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							x			13. Food in good condition, safe and unadulterated				
x			2. Communicable disease; reporting, restrictions & exclusions				x			14. Food contact surfaces: clean and sanitized			x	
x			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>							
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				
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									x	18. Compliance with variance, specialized process, & HACCP Plan				
			7. Proper hot and cold holding temperatures		x	x			x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		x	9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>							
		x	10. Proper cooking time & temperatures				x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				x			22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
							x			23. No rodents, insects, birds, or animals				
						<b>OUT</b>							<b>OUT</b>	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>							x
24. Person in charge present and performs duties							<b>39. Thermometers provided and accurate</b>							x
25. Personal cleanliness and hair restraints							<b>40. Wiping cloths: properly used and stored</b>							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
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							
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing							x
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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						x	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used						x	51. Permit Suspension							
37. Vending machines							52. Other							

**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  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7, 35- a) Air temperature in open display refrigerator 65° F—food temperatures (ie: between cartons of butter 65° F). Potentially hazardous foods removed from this refrigerator during inspection.
- b) Air temperature in refrigerated deli display case 44° F; air temperature in prep refrigerator 44° F. Adjust refrigerators so as to maintain potentially hazardous foods at 41° F or less.
- 14- Cutting board and dishes/ utensils reportedly washed with soapy bleach water then rinsed. Wash (hot, soapy water), rinse (clear water) and then sanitize cutting board and utensils in an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal water); using all 3 compartments of 3-compartment utensil sink. Utensil sink set up for proper dishwashing during inspection.
- 14, 36- Knife stored between deli display refrigerator and shelf.
- 27- Bag of raw meat stored on shelf above bottled beverages in walk-in cooler.
- 30- Bags of potatoes stored on floor in walk-in cooler.
- 35- Remove cloth towels in bottom of prep refrigerator—repair refrigerator condenser, etc. if needed.
- 38- Provide cover on light in walk-in cooler.
- 39- Provide thermometers in storage freezers.
- 44- a) Employee's personal items stored on various counters, shelves in deli area—carton of cigarettes observed on shelf in front of deli refrigerator. Designate one location for storage of employee's personal items.
- b) Clean up back storage area—remove misc. items and unused equipment so as to eliminate clutter and facilitate cleaning. Clean up/ organize deli area—remove misc. items so as to eliminate clutter and facilitate cleaning.
- c) Provide a mop hanger to hang mop to dry/ store—mop stored in container of water in sink in back room.
- d) Keep exterior doors closed—front door left open during inspection.
- 45- a) Repair holes in ceiling and peeling paint. Repair roof as needed.
- b) Some floor tiles are worn/ broken.