

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

DBA/NAME Biggs Market		DATE 12-3-08	
ADDRESS 492 B St, Biggs 9591 7		RECHECK DATE 21+ days	
OWNER/OPERATOR Rocky Kumar		SITE # 4034	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day	
INVENTORY TYPE 16F- 13	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 21 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			x	x			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _1-17-13__				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		x	x	
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				
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
x			7. Proper hot and cold holding temperatures						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				WATER & WASTE WATER							
	x		10. Proper cooking time & temperatures							21. Hot and cold water available	x	x	x	
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
SUPERVISION /PERSONAL CLEANLINESS														
													OUT	
GENERAL FOOD SAFETY REQUIREMENTS														
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
FOOD STORAGE/ DISPLAY/ SERVICE											40. Wiping cloths: properly used and stored			
26. Approved thawing methods used, frozen food maintained frozen.											PHYSICAL FACILITIES			
27. Food separated and protected											41. Plumbing: Plumbing in good repair, proper backflow devices			x
28. Fruits and vegetables washed as required.											42. Garbage and refuse properly disposed; facilities maintained			
29. Toxic substances properly identified, stored, used							x				43. Toilet facilities: properly constructed, supplied, cleaned			
EQUIPMENT/ UTENSILS/ LINENS											44. Premises; personal/cleaning items; vermin-proofing			x
30. Food properly stored; food storage containers identified											PERMANENT FOOD FACILITIES			
31. Consumer self-service facilities properly constructed and maintained							x				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x
32. Food properly labeled & honestly presented											46. No unapproved private homes/ living or sleeping quarters			
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT											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			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.

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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

- 1- Food handler not aware of proper food handling techniques (ie: dishwashing procedures, food hot holding temperatures, etc).
- 14- Cutting board and dishes/ utensils reportedly washed under running water then bleached. 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. Replace missing sink drain plugs so that sink compartments can be filled with water for proper dishwashing. Wash, rinse and then sanitize cutting board after each use or at least every 4 hours rather than less frequently.
- 21- Hot water 98° F at utensil sink faucet at beginning of inspection. Hot water heater adjusted to provide hot water—hot water 120° F at utensil sink faucet by end of inspection. Use probe thermometer to check hot water temperature to ensure that hot water is at least 120° F at all times for proper dishwashing.
- 29- a) Containers of chemicals (pesticides) stored on display shelves above bottled/ canned beverages.
b) Spray bottle of chemicals stored on counter at refrigerated deli case. Some cleaning equipment observed on prep table in deli.
- 31- Hot dog cooker/ hot holding unit is not designed for customer self-service—reorient hot dog unit so that hot dogs are removed by food handler rather than customers.
- 35- a) Remove particle board wood shelf in refrigerated display case (below eggs).
b) Remove/ replace domestic equipment (ie: microwave ovens, chest-type freezers, etc). All equipment shall be NSF approved commercial quality equipment.
- 36- Remove rusty knife, observed on knife rack in deli area.
- 38- Provide working light for walk-in cooler. Provide covers on overhead lights in deli area.
- 39- a) Replace broken thermometer in refrigerated display case (eggs, etc. in this refrigerator).
b) Provide thermometers in storage freezers. Provide thermometer in walk-in cooler.
- 41- a) Raise beverage dispenser drain line up out of funnel drain so as to provide an approved air gap.
b) Replace green hoses/ water lines to utensil and hand sink with approved food grade/ potable water lines.
- 44- a) Employee's personal items stored on various counters, shelves in deli area. Designate one location for storage of employee's personal items.
b) Clean up back storage areas—remove cardboard boxes, 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.
- 44, 23- Keep exterior doors closed—front door then back door left open during inspection. Numerous flies observed in facility, especially around deli area.
- 45- a) Patch/ repair areas of walls in display area where paint is peeling/ flaking off of walls.
b) Replace missing covers to attic access openings in ceiling in display area.
c) Some floor tiles are worn/ broken.
- 52- Resecure loose partition at hand sink in deli.