

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

DBA/NAME Casa Lupe Market		DATE 4-15-08	
ADDRESS 130 Magnolia St, Gridley		RECHECK DATE 21+ days	
OWNER/OPERATOR		SITE # 4037	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 14	SERVICE 01	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	
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date __ 3-18-09 __				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized				
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							16. Shell stock with completed tags, in good condition, properly stored/displayed			x	
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				
			7. Proper hot and cold holding temperatures	x	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				WATER & WASTE WATER							
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available				
x			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
							VERMIN							
							x			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						x	
24. Person in charge present and performs duties							39. Thermometers provided and accurate						x	
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						x	
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						x	
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	
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.							x	48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							x	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							x	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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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

Display Area

32- Some packaged foods (repackaged at Casa Lupe) observed without complete labels (ie: chilies, salsas, frozen meat).

39- Replace broken thermometer in walk-in cooler.

45- Clean walk-in cooler floor, under shelves, of misc. debris. Clean walk-in cooler ceiling, around fans, of dust accumulation.

Meat Dept.

16- Keep shellfish shippers tags for all shellfish for at least 90 days after shellfish have been sold. Shellfish shippers tag for current batch of oysters available at time of inspection.—all other shippers tags (for previous batches of oysters) had recently been discarded.

35- a) Remove cardboard liner on table near handsink.

b) Remove milk crates observed under shelving unit in meat walk-in cooler.

38- Replace missing covers on overhead lights in meat dept. and meat dept. walk-in cooler.

40- No sanitizer detected in container for cleaning rags at beginning of inspection. Fresh sanitizer (bleach/ water) provided during inspection. Obtain test papers for checking concentration of bleach/ sanitizer.

44- a) Remove absorbent, hard to clean cardboard box supporting radio.

b) Remove misc. items stored on top of ice machine.

c) Seal gaps at door thresholds of exterior doors in meat dept. and walk-in cooler.

Taqueria

7- Foods in hot holding case: beans (125° F), beef tongue (122° F), steak (125° F)—foods reheated during inspection.

27- Flats of whole, shell eggs stored on upper shelf in storage refrigerator, above some ready to eat foods. Store shell eggs on lower shelf.

30- Store customer self-serve utensils in container with handles up so as to prevent handling food contact surfaces.

34- Obtain test papers for checking sanitizer level in utensil sink, also for checking sanitizer level for cleaning rag containers.

39- Obtain a digital probe thermometer for checking final temperatures of cooked foods. Replace missing thermometer for display refrigerator.

41- Repair leaking faucet at utensil sink.

Bakery

30- a) Replace damaged lid on bulk sugar bin.

b) Some opened bulk bags of food (ie: flour, cake mix).

c) Some bulk food containers observed without labels.

33- Remove/ replace absorbent unfinished wood racks/ pallets used as storage supports for baking trays.

34- Some food containers observed in handsink in bakery.

36- a) Knives, spatulas stored between wall and electrical conduit (attached to wall). Provide sanitary, easily cleanable knife rack, etc. for storage of these utensils.

b) Store scoops, in bulk food containers, with handles sticking up out of the food rather than lying on top of the food.

40- Used cleaning rag observed on prep table.

44- Employee purse observed in cardboard box on shelf near packaged food.

45- a) Reseal worn area of ceiling (where light was removed). Repair damaged area of wall (remove painted cardboard attached to wall).

b) Replace worn floor tiles, so as to be easily cleanable.

c) Clean walls, around sink, of residues and dried food debris.