

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

DBA/NAME Sav Mor		DATE 12-4-09	
ADDRESS 540 Washington St, Gridley		RECHECK DATE	
OWNER/OPERATOR		SITE # 4044-1	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 14	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

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 __3-12-13__							13. Food in good condition, safe and unadulterated	x	x	x
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				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	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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				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						
24. Person in charge present and performs duties							39. Thermometers provided and accurate						
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected							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							x	44. Premises; personal/cleaning items; vermin-proofing					
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
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							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							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							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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R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONSDisplay Area

7, 35- Foods in refrigerated open-top display case 47°- 50° F at beginning of inspection. Foods removed from display case. Refrigeration repair person contacted for a service call and arrived to repair refrigerator during inspection. Air temperature 37° F in display case by end of inspection. Continue to monitor air temperature in display case.

13- A couple of leaking jars of Delores brand pickled pigs feet observed on display shelf—removed during inspection.

32- a) Some packaged foods in refrigerated display case (near deli) without ingredient labels: chicken pieces, chicken enchilada, cerviche, seafood cocktail, rice pudding—foods portioned/ packaged at Sav Mor.

b) No ingredient lists observed at bulk bins of rolls, display case for unpackaged pastries.

35- Some ice build-up observed at doors on left side of glass door display freezers along back wall of store. Replace ripped door seals observed on some doors of same display freezers.

39- Replace missing thermometer in refrigerated meat display case (left side of right display case)—temperature 38° F at time of inspection.

45- A few water stained ceiling panels observed.

Meat Dept.

34- Provide test papers for checking sanitizer level in sanitizer compartment of utensil sink.

45- Repair damaged area of lower wall (behind hose) near hand sink so as to be durable, easily cleanable, non-absorbent and in good repair.

Note: Keep shellfish (oyster) shipper's tags in chronological order.

Produce Dept.

5- Obtain a brush for cleaning mesh cutting gloves. Wash gloves at facility rather than reportedly taking gloves home to be washed.

6- Fill paper towel dispenser. Roll of paper towels observed on prep table. Handwashing sink obstructed—items removed during inspection. Utensil sink is reportedly used for handwashing. Use hand sink (only) for handwashing.

29- Bucket and containers of chemicals observed on utensil sink drainboard—items removed during inspection. Provide a separate, designated storage area (shelf unit) etc. for storage of chemicals if needed. Chemical storage area should be located so as to be separate from food prep and utensil washing areas.

34- a) Utensil sink compartment and drainboard obstructed—items removed during inspection. Recommend providing a drying/ storage rack for produce case cover which is currently being stored/ drying in utensil sink compartment so that sink compartment is available for use.

b) No soap or sanitizer available for washing dishes at this utensil sink. No dishes (ie: knives, cutting board)being washed during inspection.

44- Clean up/ organize storage and eliminate unused items so as to facilitate cleaning.

45- Resecure loose trim strips between ceiling panels in walk-in cooler.

52- Replace missing produce walk-in cooler door.

Back Storage Area

44- Provide hangers for mops at janitorial sink so that mops can be hung up for air drying/ storage.

45- a) Clean floor, under shelves in dairy walk-in cooler, of misc. debris.

b) Resecure loose trim strips between wall and ceiling panels in walk-in freezer and dairy walk-in cooler.