

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

<b>DBA/NAME</b> Fastrack		<b>DATE</b> 2-19-08	
<b>ADDRESS</b> 1675 Hwy 99, Gridley 95948		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 4045	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 12	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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	
			1. Demonstration of knowledge; food safety certification			x		x		12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _____				x			13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>							
x			2. Communicable disease; reporting, restrictions & exclusions				x			15. Food obtained from approved source				
x			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			4. Proper eating, tasting, drinking or tobacco use						x	17. Compliance with Gulf Oyster Regulations				
	x		5. Hands clean and properly washed; gloves used properly						x					
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									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				<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				<b>LIQUID WASTE DISPOSAL</b>							
							x			22. Sewage and wastewater properly disposed				
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							OUT	<b>VERMIN</b>						
										23. No rodents, insects, birds, or animals			x	
							OUT							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			OUT	
			25. Personal cleanliness and hair restraints							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				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							43. Toilet facilities: properly constructed, supplied, cleaned				
			30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing			x	
			31. Consumer self-service facilities properly constructed and maintained							<b>PERMANENT FOOD FACILITIES</b>				
			32. Food properly labeled & honestly presented			x				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			x	
			33. Nonfood contact surfaces clean and in good repair.			x				46. No unapproved private homes/ living or sleeping quarters				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				47. Signs posted; last inspection report available				
			36. Equipment, utensils and linens: Properly stored and used							48. Plan review required for new or remodel construction				
			37. Vending machines							49. Permits Available				
										50. Impoundment of unsanitary equipment or food				
										51. Permit Suspension				
										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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

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Page 1 of 2

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- Food handler not aware of proper utensil washing procedures.
- 6- Fill empty paper towel dispenser at handsink in prep area.
- 14, 34- Utensil sink reportedly not used for utensil washing. Obtain drain plugs for filling utensil sink compartments with water. Properly wash, rinse and then sanitize utensils (ie: tongs, ice scoop, beverage dispenser nozzles, etc) in utensil sink.
- 27, 39- Temperature of potentially hazardous foods reportedly not being checked at time of delivery. No probe thermometer available for checking delivery temperatures. Obtain a metal stem (0°- 220° F) or digital probe thermometer for checking food temperatures.
- 32- No manufacturer's name or address observed on bags of ice (made at Fastrack).
- 33- Repair water damaged cabinet shelves at self-serve beverage counter. Replace damaged/ hard to open doors to cabinet below handsink.
- 35- a) Clean self- serve cappuccino dispenser (around nozzles) of dried residues.  
b) Replace wood shelf units, in walk-in cooler, with NSF approved, rust resistant metal shelf units.
- 41- Repair leaking utensil sink faucet.
- 44, 21- a) Seal up gap below roll up door (in side storeroom). Seal up hole in wall in small storeroom (near walk-in cooler). Some rodent droppings observed in cabinets below self-serve beverage counters. Obtain the services of a licensed pest control operator and work to resolve rodent situation.  
b) Remove unused equipment and generally clean/ organize items in storeroom so as to eliminate clutter and facilitate cleaning.  
c) Reinstate disconnected janitorial sink plumbing (both water lines and drain line) so that janitorial sink is available for use.
- 45- Clean walk-in ceiling of dust accumulation.