

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

DBA/NAME Safeway		DATE 4-13-09	
ADDRESS 1596 Highway 99, Gridley 95948		RECHECK DATE	
OWNER/OPERATOR		SITE # 4048	
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 _4-25-11_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
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			7. Proper hot and cold holding temperatures						x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
		x	9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				x			WATER & WASTE WATER			
		x	11. Proper reheating procedures for hot holding							21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			x
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							PHYSICAL FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained			
										43. Toilet facilities: properly constructed, supplied, cleaned			
										44. Premises; personal/cleaning items; vermin-proofing			x
FOOD STORAGE/ DISPLAY/ SERVICE													
			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			
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				47. Signs posted; last inspection report available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				48. Plan review required for new or remodel construction			
			36. Equipment, utensils and linens: Properly stored and used							49. Permits Available			
			37. Vending machines							50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										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. <input type="checkbox"/>	202 Mira Loma Drive 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 ACTIONSDisplay Area

- 31- Some bulk candy containers observed missing food scoops/ tongs.
- 35- Replace ripped door seals on reach in doors of dairy walk-in cooler, also end door of display freezers.
- 39- Replace missing thermometers in meat display case (38° F).

Meat Dept.

- 39- Replace missing thermometer for meat walk-in cooler (38° F).
- 41- Repair leaking utensil sink faucet at left compartment of 3-compartment utensil sink—hot water turned off to this sink compartment reportedly because of leak (hot water turned back on during inspection).

Produce Dept.

- 14, 34- Use 3-compartment utensil sink to wash, rinse and then sanitize utensils (knives, cutting boards) rather than washing and sanitizing in produce prep sink. Obtain sanitizer for utensil sink and use appropriate concentration of sanitizer when sanitizing utensils. Obtain drain plugs to fill utensil sink compartments with water for utensil washing.
- 52- Relocate watermelon bin and pallet for spoils/ returns back away from utensil sink so that sink is easily accessible for utensil washing.

Back Storage Area

- 44- Provide a hanger for drying/ storage of mop in between uses.