

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

DBA/NAME Safeway		DATE 2-25-08	
ADDRESS 1596 Highway 99, Gridley 95948		RECHECK DATE	
OWNER/OPERATOR attn: Art Magallon		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 _10-22-12_				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			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							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			
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	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
						x				22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS													
													OUT
			24. Person in charge present and performs duties				VERMIN						
			25. Personal cleanliness and hair restraints				x			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES						
			27. Food separated and protected							38. Adequate ventilation and lighting; designated areas, use			OUT
			28. Fruits and vegetables washed as required.							39. Thermometers provided and accurate			x
			29. Toxic substances properly identified, stored, used				PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified			x				40. Wiping cloths: properly used and stored			
			31. Consumer self-service facilities properly constructed and maintained							41. Plumbing: Plumbing in good repair, proper backflow devices			x
			32. Food properly labeled & honestly presented				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS										42. Garbage and refuse properly disposed; facilities maintained			
			33. Nonfood contact surfaces clean and in good repair.							43. Toilet facilities: properly constructed, supplied, cleaned			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							44. Premises; personal/cleaning items; vermin-proofing			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	PERMANENT FOOD FACILITIES						
			36. Equipment, utensils and linens: Properly stored and used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			37. Vending machines				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
										46. No unapproved private homes/ living or sleeping quarters			
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"/>													

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R.E.H.S.
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OBSERVATIONS AND CORRECTIVE ACTIONSDisplay Area

30- Some bulk food containers observed without ingredient lists.

35- Clean shelves at potato chip/ pretzel display area of dust accumulation. Replace separated door seal on some doors of reach-in freezer.

39- Thermometer on right side of ice cream reach-in freezer not operating at time of inspection—adjusted during inspection. Monitor freezer thermometer (actual temperature of freezer -1° F at time of inspection) and replace if needed.

Produce Prep Area

14, 41- Three-compartment utensil sink drain line observed lying on floor below sink. Work order turned in for repair to sink during inspection. Manager reported that utensils from produce prep (knives, cutting boards, etc) will be washed at utensil sink in deli until utensil sink in produce area is repaired.

21- Hot water temperature at produce prep sink 85° F at sink faucet..

Meat Dept.

16- No shellfish shippers tag retained for batch of clams sold at Christmas time. Keep shippers tags for shellfish (clams, oysters, mussels) for at least 90 days.

41- Repair leaking utensil sink faucets.