

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

DBA/NAME Seven Eleven		DATE 7-8-09	
ADDRESS 7 E. Gridley Rd, Gridley		RECHECK DATE	
OWNER/OPERATOR		SITE # 4049	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 12	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the California Retail Food 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. FSC Exp. Date: 9-17-10				x			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			x
x			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
x			4. Proper eating, tasting, drinking or tobacco use				x			15. Food obtained from approved source			
x			5. Hands clean and properly washed; gloves used properly						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
x			6. Adequate handwashing facilities supplied & accessible						x	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, & 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				x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding				x			22. Sewage and wastewater properly disposed			
							VERMIN						
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
			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				44. Premises; personal/cleaning items; vermin-proofing						
							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			30. Food properly stored; food storage containers identified				46. No unapproved private homes/ living or sleeping quarters						
			31. Consumer self-service facilities properly constructed and maintained				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			32. Food properly labeled & honestly presented		x		47. Signs posted; last inspection report available						
EQUIPMENT/ UTENSILS/ LINENS							48. Plan review required for new or remodel construction						
			33. Nonfood contact surfaces clean and in good repair.		x		49. Permits Available						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				50. Impoundment of unsanitary equipment or food						
			35. Equipment/ Utensils Approved: installed properly, clean: good repair, capacity		x		51. Permit Suspension						
			36. Equipment, utensils and linens: Properly stored and used		x		52. Other						
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 14- Rinse mixing chambers of cappuccino machine every 4 hours rather than reportedly just cleaning mixing chambers of machine at the end of the day.
- 32- Relocate unlabeled bulk pack hot dog buns (for hot dogs sold at Seven Eleven) which are currently stored on display shelf.
- 33- Clean cabinet under self-serve cappuccino machine of some food debris. Clean up/ organize items stored on shelf below hot holding units.
- 35- Clean beverage dispenser, around nozzles, ice chute and drip tray area of sticky residues.
- 36- Provide a handled scoop for dispensing sugar from bulk container.
- 44- Provide hanger for drying/ storage of mop in between uses.
- 45- Clean walls and floor area at beverage box racks of sticky residues and some misc. debris. Replace worn, absorbent marlite wall panels at janitorial sink. Replacement Wall panels shall be FRP, stainless steel panels or equivalent.

Reinspection fees will be charged for all subsequent reinspection 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/

R.E.H.S.

RECEIVED BY: mailed

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