

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

DATE	1-2-08
RECHECK DATE	
OWNER/OPERATOR	Carriage Mercantile 912 Hazel St, Gardley
MAILING ADDRESS	
INVENTORY TYPE	16F-15 SERVICE
CORRECT MAJOR VIOLATIONS BY:	
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	COS	MAJ	OUT	DESCRIPTION
						1. Demonstration of knowledge; food safety certification
						2. Communicable disease; reporting, restrictions & exclusions
						3. No discharge from eyes, nose, and mouth
						4. Proper eating, tasting, drinking or tobacco use
						5. Hands clean and properly washed; gloves used properly
						6. Adequate handwashing facilities supplied & accessible
						7. Proper hot and cold holding temperatures
						8. Time as a public health control: Proper procedures & records
						9. Proper cooling methods
						10. Proper cooking time & temperatures
						11. Proper reheating procedures for hot holding
						12. Proper procedures followed for returned and reserve of food
						13. Food in good condition, safe and unadulterated
						14. Food contact surfaces: clean and sanitized
						15. Food obtained from approved source
						16. Shell stock with completed tags, in good condition, properly stored/displayed
						17. Compliance with Gulf Oyster Regulations
						18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
						19. Consumer advisory provided for raw or undercooked foods
						20. Licensed health care facilities/ public & private schools; prohibited foods not offered
						21. Hot and cold water available
						22. Sewage and wastewater properly disposed
						23. No rodents, insects, birds, or animals

IN	N/O	N/A	COS	MAJ	OUT	DESCRIPTION
						38. Adequate ventilation and lighting; designated areas, use
						39. Thermometers provided and accurate
						40. Wiping cloths: properly used and stored
						41. Plumbing: Plumbing in good repair; proper backflow devices
						42. Garbage and refuse properly disposed; facilities maintained
						43. Toilet facilities: properly constructed, supplied, cleaned
						44. Premises; personal/cleaning items; vermin-proofing
						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean
						46. No unapproved private homes/living or sleeping quarters
						47. Signs posted; last inspection report available
						48. Plan review required for new or remodel construction
						49. Permits Available
						50. Impoundment of unsanitary equipment or food
						51. Permit Suspension
						52. Other

IN	N/O	N/A	COS	MAJ	OUT	DESCRIPTION
						1. Person in charge present and performs duties
						2. Personal cleanliness and hair restraints
						3. Approved thawing methods used; frozen food maintained frozen.
						4. Food separated and protected
						5. Fruits and vegetables washed as required.
						6. Toxic substances properly identified, stored, used
						7. Food properly stored; food storage containers identified
						8. Consumer self-service facilities properly constructed and maintained
						9. Food properly labeled & honestly presented
						10. Nonfood contact surfaces clean and in good repair.
						11. Warewashing facilities: Adequate, maintained, properly used, test strips available
						12. Equipment/ Utensils Approved; installed properly, clean, good repair, capacity
						13. Equipment, utensils and linens: Properly stored and used
						14. Vending machines

OBSERVATIONS AND CORRECTIVE ACTIONS:

No violations observed.

202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	RECEIVED BY: <i>[Signature]</i> R.E.H.S.
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Inspection fees will be charged for all subsequent inspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for reasons beyond your control, you cannot correct the cited violations by the next scheduled time, call this office for the inspection day. BCHD inspection report 11/2007