

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

DBA/NAME Mac's Market		DATE 3-17-08	
ADDRESS 550 E. Gridley Rd, Gridley		RECHECK DATE	
OWNER/OPERATOR		SITE # 4066	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 14	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized			
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			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			x			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			
			9. Proper cooling methods			x	WATER & WASTE WATER						
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available			
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							x			22. Sewage and wastewater properly disposed			
							VERMIN						
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						x
24. Person in charge present and performs duties							39. Thermometers provided and accurate						x
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
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						x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available						
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension						
37. Vending machines							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. <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

7, 35, 39- Air temperature in egg/ lunch meat display case refrigerator 60° F (food surface temperatures 53°- 58° F). Refrigerator reportedly on defrost cycle at time of inspection—adjusted during inspection. Replace broken thermometer in display refrigerator.

27- Some containers of raw meat stored on shelf above produce in walk-in cooler. Some cardboard boxes of chicken stored on floor in walk-in cooler.

33- Clean cabinets, at self-serve counter, of sticky residues and misc. debris. Replace/ resecure loose/ peeling formica on cabinet doors, etc.

35- a) Remove tape on reach-in doors of walk-in cooler—replace loose door seals if needed.

b) Replace paper wrapped cans, used as legs for hot holding case with round, sanitary, easily cleanable legs.

36- Store self-serve customer utensils in container with handles sticking up so as to prevent handling of food contact surfaces.

39- Replace broken thermometer in hot holding case.

45- Clean walk-in cooler floor, under shelves, of misc. debris (broken glass, etc).

Prep Area

1- No person currently working at this facility has a food safety certificate. At least one person working in this facility shall pass an approved food safety test within the next 60 days.

5, 6- Food handler repeatedly observed touching face/ hair then resuming work without washing hands. No sanitary soap dispenser available at sink in prep area.

9, 35- Salsa (reportedly cooked earlier same day) 113° F in top of prep refrigerator. Salsa moved to walk-in cooler to cool. Air temperature in prep refrigerator 49° F at time of inspection. Do not put hot food in the prep refrigerator (which does not have the capacity to cool foods). Properly cool cooked food in the walk-in cooler (which has the capacity to cool hot foods). Use probe thermometer to check food temperatures.

10- Food handler reportedly does not use probe thermometer. Use digital probe thermometer (available during inspection) to check final temperature of cooked foods (like chicken and burritos). Use probe thermometer to check temperature of foods in hot holding case—check temperature of such foods at least every 2 hours.

30, 36- Clean bulk food containers (in prep area) of dust accumulation. Bowl being used as a scoop in one bulk food container.

38- a) Replace missing covers on lights above prep/ utensil sink.

b) Replace missing filters in hood.

c) Provide approved, appropriate means of make-up air for hood—only make-up air at this time is reportedly from opening door of prep area. Note: Cooking equipment consists of 4-burner stock pot stove (one burner used for frying burritos).

44, 29- Personal items (jackets, misc. items), chemicals/ first aid supplies and misc. items observed in cabinets near food and food containers/ wrappers. Misc. items observed on shelves above utensil sink also on utensil sink drainboard. Clean up/ organize items and remove unused items so as to eliminate clutter and facilitate cleaning.

45- Flooring is worn/ hard to clean in some areas.