

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

|  |                   |                                     |
|--|-------------------|-------------------------------------|
| <b>DBA/NAME J &amp; J Cellars</b>      |                   | <b>DATE 3-3-10</b>                  |
| <b>ADDRESS 1495- C Hwy 99, Gridley</b> |                   | <b>RECHECK DATE</b>                 |
| <b>OWNER/OPERATOR</b>                  |                   | <b>SITE # 4103</b>                  |
| <b>MAILING ADDRESS</b>                 |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b> |
| <b>INVENTORY TYPE 16F- 23</b>          | <b>SERVICE 01</b> | <b>CORRECT MINOR VIOLATIONS BY:</b> |

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: |     |     |            | x   |     |     | 12. Proper procedures followed for returned and reservice of food                           |     |     |            |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>   |     |     |  |     |     |            |   |     |     |   |     |     |            |
| x   |     |     | 2. Communicable disease; reporting, restrictions & exclusions            |     |     |            | x   |     |     | 13. Food in good condition, safe and unadulterated  |     |     |            |
| x   |     |     | 3. No discharge from eyes, nose, and mouth                               |     |     |            | <b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>                                     |     |     |   |     |     |            |
| 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   |     |     |            |
| <b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>   |     |     |  |     |     |            |   |     |     |   |     |     |            |
| x   |     |     | 7. Proper hot and cold holding temperatures                              |     |     |            |   |     | x   | 18. Compliance with variance, specialized process, & 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                                   |     |     |            | <b>WATER &amp; WASTE WATER</b>  |     |     |   |     |     |            |
|   | x   | x   | 11. Proper reheating procedures for hot holding                          |     |     |            | x   |     |     | 21. Hot and cold water available  |     |     |            |
|   |     |     |  |     |     |            | x   |     |     | 22. Sewage and wastewater properly disposed   |     |     |            |
| <b>VERMIN</b>   |     |     |  |     |     |            |   |     |     |   |     |     |            |
|   |     |     |  |     |     |            | x   |     |     | 23. No rodents, insects, birds, or animals  |     |     |            |
| <b>SUPERVISION /PERSONAL CLEANLINESS</b>  |     |     |  |     |     | <b>OUT</b> |   |     |     |   |     |     | <b>OUT</b> |
| 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  |     |     |   |     |     |            |
| 25. Personal cleanliness and hair restraints  |     |     |  |     |     |            | 40. Wiping cloths: properly used and stored   |     |     |   |     |     |            |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>   |     |     |  |     |     |            | <b>PHYSICAL FACILITIES</b>  |     |     |   |     |     |            |
| 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                              |     |     |   |     |     |            |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>   |     |     |  |     |     |            | <b>PERMANENT FOOD FACILITIES</b>  |     |     |   |     |     |            |
| 30. Food properly stored; food storage containers identified  |     |     |  |     |     |            | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean |     |     |   |     |     |            |
| 31. Consumer self-service facilities properly constructed and maintained  |     |     |  |     |     |            | 46. No unapproved private homes/ living or sleeping quarters                        |     |     |   |     |     |            |
| 32. Food properly labeled & honestly presented  |     |     |  |     |     |            | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>                                  |     |     |   |     |     |            |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |     |  |     |     |            | 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  |     |     |  |     |     | x          | 49. Permits Available   |     |     |   |     |     |            |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity  |     |     |  |     |     | x          | 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:**

- 1- At least one person working at this facility shall pass an approved food safety test.
  - 5- Develop a written handwashing policy as to when food handlers are to wash hands; also when food handlers are to wear disposable gloves.
  - 35- Remove/ replace domestic equipment (ie: mixer, etc). Dishwasher temperature gauge is on order to be replaced.
  - 34- Obtain test papers for checking sanitizer (chlorine) level in dishwasher.
- Self-coved floor has been installed in restroom.

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| 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<br>Oroville, CA 95965<br>(530) 538-7281 or (530) 891-2727<br>FAX (530) 538-5339<br><a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a> | <b>R.E.H.S.</b><br><br><b>RECEIVED BY:</b><br><br>Page 1 of 1 |
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