

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

DBA/NAME Community Action Agency- Gridley Site		DATE 9-16-09	
ADDRESS 196 Washington Dr, Gridley		RECHECK DATE	
OWNER/OPERATOR		SITE # 4110	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	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: 2-19-14						x			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES															
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						APPROVED SOURCE & SPECIAL PROCEDURES						
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly					x			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			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						WATER & WASTE WATER						
		x	11. Proper reheating procedures for hot holding						x			21. Hot and cold water available			
									x			22. Sewage and wastewater properly disposed			
VERMIN															
									x			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS								OUT							
24. Person in charge present and performs duties															
25. Personal cleanliness and hair restraints															
26. Adequate ventilation and lighting; designated areas, use															
27. Thermometers provided and accurate															
28. Wiping cloths: properly used and stored															
GENERAL FOOD SAFETY REQUIREMENTS															
29. Plumbing: Plumbing in good repair, proper backflow devices															
30. Garbage and refuse properly disposed; facilities maintained															
31. Toilet facilities: properly constructed, supplied, cleaned															
32. Premises; personal/cleaning items; vermin-proofing															
FOOD STORAGE/ DISPLAY/ SERVICE															
33. Floor, walls and ceilings: properly built, maintained in good repair, and clean															
34. No unapproved private homes/ living or sleeping quarters															
PERMANENT FOOD FACILITIES															
35. Food properly stored; food storage containers identified															
36. Consumer self-service facilities properly constructed and maintained															
37. Food properly labeled & honestly presented															
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT															
38. Signs posted; last inspection report available															
39. Plan review required for new or remodel construction															
40. Permits Available															
41. Impoundment of unsanitary equipment or food															
42. Permit Suspension															
43. Other															
EQUIPMENT/ UTENSILS/ LINENS															
44. Signs posted; last inspection report available															
45. Plan review required for new or remodel construction															
46. Permits Available															
47. Impoundment of unsanitary equipment or food															
48. Permit Suspension															
49. Other															

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 5- Food handlers with fingernail polish observed not wearing disposable gloves—disposable gloves available.
- 31- No food shield observed over unpackaged, self-serve coffee cake.
- 34- Obtain test papers for checking sanitizer (bleach) level in cleaning rag container. Do not mix bleach with soapy water (presoak for silverware).
- 40- Use separate containers of sanitizer for cleaning tables (in customer area) and for kitchen area (food contact surfaces). Develop written cleaning rag procedures.

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.

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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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