



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7109

Date 11/15/07

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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: ELI'S Permit Holder: _____

Address: 1310 Franklin Rd. City: Yuba City, CA Zip: 95993 Phone: _____

Computer #: 1541

Initial Ongoing Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable
 COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: <u>FRANCISCO MENDEZ</u> Exp. Date: _____				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				25. Personal cleanliness and hair restraints	
2. Communicable disease; reporting, restrictions & exclusions				GENERAL FOOD SAFETY REQUIREMENTS	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used; frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	X
6. Adequate handwashing facilities supplied & accessible		X		FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	X
7. Proper hot and cold holding temperatures				31. Consumer self-service	
8. Time as a public health control; procedures & records				EQUIPMENT/UTENSILS/LINENS	
9. Proper cooling methods				33. Nonfood contact surfaces clean	
10. Proper cooking time & temperatures				34. Warewashing facilities: installed, maintained, used; test strips	
11. Proper reheating procedures for hot holding				35. Equipment/Utensils approved; installed; clean; good repair, capacity	X
PROTECTION FROM CONTAMINATION				36. Equipment, utensils and linens: storage and use	
12. Returned and reservice of food				37. Vending machines	
13. Food in good condition: safe and unadulterated				38. Adequate ventilation and lighting; designated areas, use	X
14a. Food contact surfaces: clean and sanitized				39. Thermometers provided and accurate	
14b. Proper warewashing and sanitizing procedures				40. Wiping cloths: properly used and stored	
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia	
Sanitizer Concentration (ppm): <u>100 ppm</u>				Sanitizer Concentration (ppm): <u>200 ppm</u>	
FOOD FROM APPROVED SOURCES				PHYSICAL FACILITIES	
15. Food obtained from approved source				41. Plumbing: proper backflow devices	
16. Compliance with shellstock tags, condition, display				42. Garbage and refuse properly disposed; facilities maintained	
17. Compliance with Gulf oyster regulations				43. Toilet facilities: properly constructed, supplied, cleaned	
CONFORMANCE WITH APPROVED PROCEDURES				44a. Premises kept free of debris and unnecessary equipment	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44b. Appropriate use of equipment	
CONSUMER ADVISORY				44c. Janitorial area, provided maintained, and kept clean	X
19. Raw, undercooked, and confectionary containing alcohol foods				44d. Employee personal items stored in approved location	
HIGHLY SUSCEPTIBLE POPULATIONS				44e. Facility is equipped to prevent vermin entrance/harborage	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				PERMANENT FOOD FACILITIES	
WATER/HOT WATER				45. Floor walls and ceilings: built, maintained, and clean	
21. Hot and cold water available				46. No unapproved private homes/living or sleeping quarters	
Ware Sink Temp <u>120</u> °F Hand Sink Temp <u>120</u> °F				SIGNS/REQUIREMENTS	
LIQUID WASTE DISPOSAL				47. Signs posted; last inspection report available	
22. Sewage and wastewater properly disposed				COMPLIANCE & ENFORCEMENT	
VERMIN				48. Plan Review	
23. No rodents, insects, birds, or animals				49. Permits Available	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	

Owner/Operator: John L. B... Title: Asst. Mgr REHS: _____



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DBA: Permit Holder:

Address: Franklin Rd City: Yuba City, TX Zip: 75993 Phone:

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
Gravy / Hot holding PL	150°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

30. Small containers of cut ham, vegetables left uncovered between uses. Please cover w/ uses in refrigerators behind cook line.

35. Equipment (Refrigerators, Hot holding steam tables, & waffle makers) have excess accumulation of grease & grime. Please clean on a regular basis.

6. Hand sinks at wait stations lack accessibility. Do not store any IDEAMS in front of hand sink.

29.44c. Sanitorial Area has disorganization w/ towel bags & chemicals on floor. Please clean.

Owner/Operator: [Signature] Title: Asst Mgr.

REHS: [Signature]
 Form Updated 4/2008



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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: ITHOPIA Permit Holder: _____
 Address: FRANKLIN RD City: Yuba City, CA Zip: 95993 Phone: _____

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP

OBSERVATIONS AND CORRECTIVE ACTIONS

34. Light not Functioning in Dry storage AREA.
 Provide proper lighting.

35. Ice Bucket stored in ICE bin. PLEASE KEEP
 out of ICE

No other violations noted at time
 of inspection

Owner/Operator: [Signature] Title: Asst. Mgr REHS: [Signature]
 Form Updated 4/2008