



SUTTER COUNTY ENVIRONMENTAL HEALTH
 COMMUNITY SERVICES DEPARTMENT
 1130 Civic Center Boulevard
 Yuba City, CA 95993

(530) 822-7400

Date:	10/21/07
Recheck Date:	
Computer #:	163001
Correct Major Violations By:	
Correct Minor Violations By:	

FOOD PROGRAM INSPECTION REPORT

Rev 10/02

DBA/Name: <u>Oswald Market</u>	Permit License: <u>3001</u>
Address: <u>1144 Oswald Rd 95991</u>	Time In:
Owner/Operator:	Time Out:
Mailing Address:	Applicable Law: <u>Uniform Retail Food Facilities Law</u>
Service: <input checked="" type="checkbox"/> 01-Initial <input type="checkbox"/> 02-Ongoing <input type="checkbox"/> 03-Reinspection <input type="checkbox"/> 04-Complaint <input type="checkbox"/> 05-Complaint Reinspection <input type="checkbox"/> 06-Consultation <input type="checkbox"/> 29-Construction	

The number and/or items cited below represent health and safety violations which must be corrected. Unless otherwise stated, the numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law (CURFPL) listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<i>Initial Inspection:</i>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			(21) Front Doors open. Please close to avoid Flys & vermin to enter.
6	Frozen Food			
7	Refrigerator Storage			(8) Display shelves Dusty, as well as canned Goods. Please clean.
8	Food Storage		X	
9	Food Display			(22) Chemicals stored on Floor under 2-comp sink. Please keep off of Floor a minimum of 6"
10	Food Labeling			
11	Thermometer			No other violations noted at time of inspection.
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/Sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin		X	
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floor/Ceiling			
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert.			
39	Signs			
40	Other:			

Written approval from Environmental Health must be received prior to the installation of equipment and alteration or remodeling of the food facility. Written approval must be received from Environmental Health prior to any change of ownership.

REHS:

Owner/Operator:

[Signature]