

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

RETAIL FOOD FACILITY INSPECTION REPORT

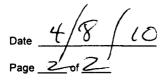
DBA: Applebre			,	Permit Holder:	
Address: 1000 Though Rd	_ City:	40	ba	City zip: 95993 Phone:	
Computer #: 1573		·			
☐ Initial ☐ Ongoing ☐ Re-inspection ☐ Comp	olaint [⊃ Com	plaint R	e-inspection 🛘 Consultation 🌠 Construction 🗘 Change of Owners	shin
Unmarked Items = In Compliance, Not observed, or I			pianit it	o mappediation 2 constitution 2 change or owners	<u>,,,,,b</u>
COS = Corrected on Site MAJ = Major Violation M	• • •		ation (see reverse side for California code section)	
					W 27 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
		De col	rected	Immediately. Non-compliance may walk and Hospital food facilities	110/2/5
RISK FACTOR INTERVENTION				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	cos	MAJ	MIN	SUPERVISION.	MINE
Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	1270 ATT
Food Safety Cert Name: Exp. Date	e:		- 1	PERSONAL CLEANLINESS	2.00
EMPLOYEE HEALTH & BYGIENIC PRACTICES				25. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENTS	E WINDS
2. Communicable disease; reporting, restrictions & exclusions				26. Approved thawing methods used, frozen food	
3. No discharge from eyes, nose, or mouth; no open wounds	 			27. Food separated and protected	
Proper eating, tasting, drinking or tobacco use	·			28. Washing fruits and vegetables	
PREVENTING SONTAMINATION BY HANDS				29. Toxic substances properly identified, stored, used	
5. Hands clean and properly washed; gloves used properly				FOOD STORAGE/DISPLAY/SERVICE	
6. Adequate handwashing facilities supplied & accessible				30. Food storage; food storage containers identified	
TIME AND TEMPERATURE RELATIONSHIPS				31. Consumer self-service	
7. Proper hot and cold holding temperatures		*****		32. Food properly labeled & honestly presented	
8. Time as a public health control; procedures & records				EQUIPMENT/UTENSILS/LINENS	y e
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	
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	
14a. Food contact surfaces: clean and sanitized				39. Thermometers provided and accurate	
14b. Proper warewashing and sanitizing procedures	<u> </u>			40. Wiping cloths: properly used and stored	
Sanitizer Type: □Chlorine □Quaternary Ammonia □Hot V	Vater 🔾	Other		Sanitizer Type: Chlorine Quaternary Ammonia	
Sanitizer Concentration (ppm): FOOD FROM APPROVED SOURCES		T-1.		Sanitizer Concentration (ppm): PHYSICAL FACILITIES	100 21 30
15. Food obtained from approved source		**************************************		41. Plumbing: proper backflow devices	S. Carl
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	2.1	5, 5	75 S. C. V.	44a. Premises kept free of debris and unnecessary equipment	
PROCEDURES		2.5		44b. Appropriate use of equipment	
18. Compliance with variance, specialized process, reduced				44c. Janitorial area, provided maintained, and kept clean	
oxygen packaging, & HACCP Plan				44d. Employee personal items stored in approved location	
CONSUMER ADVISORY	Α.	AT 18	10.0	44e. Facility is equipped to prevent vermin entrance/harborage	
19. Raw, undercooked, and confectionary containing alcohol				PERMANENT FOOD FACILITIES	4
oods				45. Floor walls and ceilings: built, maintained, and clean	
HIGHLY SUSCEPTIBLE POPULATIONS		3,7	W. C.	46. No unapproved private homes/living or sleeping quarters	
20. Licensed health care facilities/public & private schools;			1 1	SIGNS/REQUIREMENTS	
prohibited foods not offered				47. Signs posted; last inspection report available	· · · ·
WATER/HOT WATER		•			E St.
21. Hot and cold water available				48. Plan Review	
Nare Sink Temp °F Hand Sink Temp °F LIQUID WASTE DISPOSAL				49. Permits Available	
22. Sewage and wastewater properly disposed	-			50. Impoundment 51. Permit Suspension	
VERMIN			7	52. Other	
23. No rodents, insects, birds, or animals	 			NON-PERMANENT FOOD FACILITIES	
				53. Mobile Food Facilities	· · · · · ·
	<u> </u>			54. Temporary Food Facilities	
100	•			Form Updated	01/2010
/VYh a		_	T: 1	REHS: Me M Form Updated	
Owner/Operator:			Title:	REHS:	-



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Owner/Operator:

Mayl

Title: (9M

REHS.

Form Updated 01/2010

DISTRIBUTION: Original-Department; Yellow-Owner/Operator