



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

Date 11/16/10
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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: 99 Travel Center Permit Holder: PAARM BAINS
 Address: 4142 S Hwy 99 City: Yuba City, CA Zip: 95993 Phone: _____
 Computer #: 1521

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>PAARM BAINS</u> Exp. Date: <u>4/2012</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusions				25. Personal cleanliness and hair restraints	
3. No discharge from eyes, nose, or mouth; no open wounds				FOOD STORAGE/DISPLAY/SERVICE	
4. Proper eating, tasting, drinking or tobacco use				26. Approved thawing methods used, frozen food	
PREVENTING CONTAMINATION BY HANDS				27. Food separated and protected	
5. Hands clean and properly washed; gloves used properly				28. Washing fruits and vegetables	
6. Adequate handwashing facilities supplied & accessible				29. Toxic substances properly identified, stored, used	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures			X	30. Food storage; food storage containers identified	
8. Time as a public health control; procedures & records				31. Consumer self-service	
9. Proper cooling methods				32. Food properly labeled & honestly presented	
10. Proper cooking time & temperatures				PHYSICAL FACILITIES	
11. Proper reheating procedures for hot holding				41. Plumbing: proper backflow devices	
PROTECTION FROM CONTAMINATION				42. Garbage and refuse properly disposed; facilities maintained	
12. Returned and reservice of food				43. Toilet facilities: properly constructed, supplied, cleaned	
13. Food in good condition: safe and unadulterated				44a. Premises kept free of debris and unnecessary equipment	
14a. Food contact surfaces: clean and sanitized				44b. Appropriate use of equipment	
14b. Proper warewashing and sanitizing procedures				44c. Janitorial area, provided maintained, and kept clean	
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				44d. Employee personal items stored in approved location	
Sanitizer Concentration (ppm):				44e. Facility is equipped to prevent vermin entrance/harborage	X
FOOD FROM APPROVED SOURCES				PERMANENT FOOD FACILITIES	
15. Food obtained from approved source				45. Floor walls and ceilings: built, maintained, and clean	
16. Compliance with shellstock tags, condition, display				46. No unapproved private homes/living or sleeping quarters	
17. Compliance with Gulf oyster regulations				SIGNS/REQUIREMENTS	
CONFORMANCE WITH APPROVED PROCEDURES				47. Signs posted; last inspection report available	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				COMPLIANCE & ENFORCEMENT	
CONSUMER ADVISORY				48. Plan Review	
19. Raw, undercooked, and confectionary containing alcohol foods				49. Permits Available	<u>1/31/11</u>
HIGHLY SUSCEPTIBLE POPULATIONS				50. Impoundment	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				51. Permit Suspension	
WATER/HOT WATER				52. Other	
21. Hot and cold water available				NON-PERMANENT FOOD FACILITIES	
Ware Sink Temp <u>105</u> °F Hand Sink Temp <u>100</u> °F			X	53. Mobile Food Facilities	
LIQUID WASTE DISPOSAL				54. Temporary Food Facilities	
22. Sewage and wastewater properly disposed					
VERMIN					
23. No rodents, insects, birds, or animals					

Owner/Operator: [Signature] Title: _____

REHS: [Signature]



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DBA: 99 TRAVEL CENTER Permit Holder: ARM BAINS
 Address: 4142 S. Hwy 99 City: Yuba City, CA Zip: 95993 Phone: _____

ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.
REFRIED BEANS / WARMER	145°F	SMOSAS / HOT CASE	136°F
Hot Dogs / ROLLERS	141°F	COOKING CONDONENTS	45°F
CHEESE BURGER / HOT CASE	139°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

44E. GAP AT BACK DOOR. PROVIDE COMMERCIAL GRADE RUBBER BARRIER.

21. WATER reports done quarterly NOT AVAILABLE FOR inspection. PROVIDE WATER TESTING reports FOR INSPECTION.

7. REACH-IN @ 45°F. EMPLOYEE TURNED REACH-IN temp DOWN IN MY PRESENCE. C.O.S.

- NO OTHER VIOLATIONS NOTED AT TIME OF INSPECTION.

Owner/Operator: [Signature] Title: _____

REHS: [Signature]